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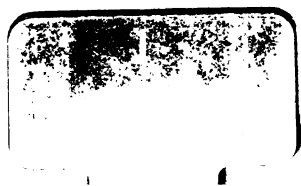
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EAST MILTON, MASSACHUSETTS

1912



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BREAD.

"The very staff of life,
The comfort of a husband, the pride of a wife."

OAT MEAL BREAD.—One and one-half pints Quaker Oats, scalded with 1 quart boiling water; 1 heaping teaspoonful salt. When cool add 1 cupful molasses, 2 quarts bread flour and 1 yeast cake. Let rise over night.
MRS. BURBANK.

REAL SCOTCH SHORT BREAD.—One cupful light brown sugar and 2 cupfuls butter creamed together, then work in with the hands 4 cupfuls flour. It should be very stiff. Roll out on brown paper, about 1 inch thick, mark out in squares and put paper and all in a shallow pan, then put in a slow oven and bake well until brown.

BARBARA R. FULLER.

BROWN BREAD.—Two cupfuls Indian meal, 2 cupfuls rye or graham flour, 1 cupful molasses, 1 tablespoonful soda, 1 teaspoonful salt, 4 cupfuls of hot water. Steam four hours. LAURA E. GREENE.

BROWN BREAD.—One cupful bolted corn meal, 2 cupfuls rye meal, $\frac{1}{4}$ cupful molasses, 2 cupfuls sweet milk, 1 egg, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful baking powder, $\frac{1}{2}$ teaspoonful salt, a few raisins. Boil three hours.
ALICE M. INGERSOLL.

BROWN BREAD.—One and one-half cupfuls corn meal, 1 cupful rye meal, $\frac{1}{2}$ cupful white flour, $2\frac{1}{2}$ cupfuls warm water, $\frac{1}{2}$ cupful molasses, 2 teaspoonfuls soda, 1 teaspoonful salt. Mix thoroughly. Pour into five-pound lard pail and bake about four and one-half hours in a moderate oven.
MRS. GEORGE N. ROBINSON.

GRAHAM ROLLS (Original).—Two cupfuls graham flour, 2 teaspoonfuls baking powder, 1 cupful milk, salt. Beat in 1 egg thoroughly.
LAURA E. GREENE.

GRAHAM BREAD.—Two and one-half quarts white flour, 1 pint graham flour, salt. Scald 2 cupfuls milk, dissolve 1 large tablespoonful lard in it. When cool add small half cupful molasses, $\frac{3}{4}$ of an yeast cake.
ALICE HATHAWAY.

SPIDER CAKE.—One and one-third cupfuls corn meal, $\frac{1}{4}$ cupful flour, 1 cupful sour milk, small teaspoonful soda dissolved in sour milk, 2 eggs, 1 cupful sweet milk, $\frac{1}{2}$ cupful sugar, little salt. Heat the spider and melt in it butter the size of an egg — spread over every part of the pan, turn in the well-beaten mixture and add 1 more cupful of sweet milk, but do not stir it in. Bake 20 to 30 minutes in a hot oven. This is very hearty — and a good luncheon dish.
C. E. BARNES.

CORN BREAD.—One and one-half tablespoonfuls of butter (melted), 1 teaspoonful of salt, 1 pint of milk, 2 eggs, 2 tablespoonfuls of sugar, 2 teaspoonfuls of baking powder, $\frac{1}{2}$ cupful of flour, 2 cupfuls of white corn meal. Beat eggs well, add sugar, salt, milk and melted butter.

Sift flour, meal and baking powder together and add lastly. Put in well-greased spider and cook in quite a hot oven.

BEULAH G. HOLLIDGE.

CORN CAKE.—One cupful corn meal, 1 cupful white flour, 4 teaspoonfuls baking powder, $\frac{1}{4}$ cupful sugar, $\frac{1}{4}$ teaspoonful salt, 1 cupful milk, 2 eggs, 2 tablespoonfuls melted butter. Mix and sift dry ingredients. Add milk and eggs, well beaten, and butter.

MRS. WHITNEY.

CORN CAKE.—One cupful corn meal, 2 cupfuls flour, 2 cupfuls milk, 2 tablespoonfuls sugar, 2 tablespoonfuls butter, 1 teaspoonful soda, 2 teaspoonfuls cream of tartar. Light sprinkle of sugar on top before baking.

MRS. J. BABCOCK, JR.

JOHNNY CAKE.—Three-quarter cupful corn meal, $1\frac{1}{2}$ cupfuls bread flour, $\frac{1}{4}$ cupful sugar, 5 teaspoonfuls baking powder, $\frac{1}{2}$ teaspoonful salt, 1 cupful milk, 1 egg, 1 tablespoonful melted butter.

Mix and sift dry ingredients—add milk, beaten egg and butter—bake in shallow pan and in hot oven 20 minutes.

MILLIE C. H. MOOERS.

CORN MEAL MUFFINS.—One egg, 1 gill of sugar, 1 pinch of salt, 1 cupful of milk, 1 cupful of corn meal, 1 gill of flour, 1 teaspoonful baking powder, 1 tablespoonful melted butter. Beat together until stiff, egg, sugar and salt; add milk, corn meal, baking powder and flour; beat these well and add 1 tablespoonful of melted butter.

Beat the mixture again and quickly put into gem pans and bake in a hot oven.

M. L. McCURDY.

BREAKFAST MUFFINS.—Two cupfuls flour, 2 teaspoonfuls baking powder, $1\frac{3}{4}$ cupfuls milk, 1 egg, 1 tablespoonful melted butter, 1 teaspoonful salt.

CAROLINE L. KNOX.

BERRY MUFFINS.—One-quarter cupful of butter, $\frac{1}{2}$ cupful of sugar, 1 egg, $2\frac{3}{4}$ cupfuls flour, 1 cupful milk, 1 cupful berries, 4 teaspoonfuls baking powder. Cream butter, add sugar gradually and egg well beaten. Mix and sift flour, baking powder and salt, reserving $\frac{1}{4}$ cupful flour to mix with berries and added last and alternately with milk.

M. L. McCURDY.

GEMS.—Beat together 1 tablespoonful lard and 2 of sugar, add $\frac{1}{2}$ cupful milk, pinch salt, $\frac{3}{4}$ cupful flour, 1 teaspoonful cream of tartar and $\frac{1}{2}$ teaspoonful soda.

MRS. H. F. ELDEN.

GERMAN COFFEE CAKE.—One cupful scalded milk, $\frac{3}{4}$ cupful butter, $\frac{1}{2}$ cupful sugar, 2 eggs, salt, 2 yeast cakes, 3 pounded cardamon seeds and flour enough sifted to make soft dough. Cool milk and add yeast cakes, dissolve them and add to above ingredients beating briskly ten minutes or more with large spoon. Let rise over night.

Beat thoroughly in the early morning and let rise again. Spread in greased pans as thinly as possible and brush over with melted butter. Pare, cut in eighths and remove cores from apples and press sharp edges of apples into dough in lengthwise rows. Sprinkle with sugar mixed with a little cinnamon; cover and let rise again. Bake in fairly hot oven for thirty minutes. The mixture may be made into (Brioche) individual coffee cakes and in the form of a braided wreath, etc. It may also have in place of apples a crumb covering.

Crumb Covering.—One-half cupful butter, 1 cupful granulated sugar, $\frac{1}{2}$ cupful flour and $\frac{1}{4}$ teaspoonful salt. Cream together, pressing to form crumbs, sprinkle on cake and let rise and bake in fairly hot oven for thirty minutes.

MINNA W. HARLOW.

BLUEBERRY CAKE.—One cupful flour, $\frac{1}{2}$ cupful Indian meal, 2 teaspoonfuls baking powder, $\frac{1}{2}$ cupful sugar, 1 egg, salt, 1 tablespoonful butter and enough milk for a thick batter; 1 cupful blueberries. Bake in a sheet or in gem pans.

C. E. CARTER.

NUT BISCUIT.—Three cupfuls bread flour, $\frac{3}{4}$ cupful finely chopped nuts, 2 teaspoonfuls baking powder, 1 tablespoonful sugar, $\frac{1}{2}$ teaspoonful salt, $1\frac{1}{2}$ cupfuls milk, $\frac{1}{4}$ cupful butter.

Sift the flour, salt and baking powder, rub in the butter add sugar and nuts. Mix to a light dough with the milk, roll three-quarters of an inch thick. Cut into rounds and bake from twelve to fifteen minutes.

MRS. G. N. ROBINSON.

NUT BREAD.—One cupful sugar, $\frac{1}{2}$ teaspoonful salt, 1 egg, 3 cupfuls bread flour, 4 teaspoonfuls baking powder, $1\frac{1}{4}$ cupfuls milk, 1 cupful chopped nuts.

Beat egg, add sugar, salt. Sift baking powder into the flour and add alternately flour and milk. Beat well, add nuts. Fill buttered baking powder cans one-quarter full with batter. Let it rise twenty-five minutes in a warm place. Bake forty-five minutes, have oven same as for white bread.

VINA B. PARSONS.

ROLLS.—Scald 1 cupful milk, 1 tablespoonful butter, $\frac{1}{2}$ teaspoonful salt, 1 teaspoonful sugar, cool, add $\frac{1}{2}$ yeast cake dissolved in $\frac{1}{4}$ cupful luke warm water. Stir in flour to make a stiff dough, about 4 cupfuls. Knead till smooth, let rise till double, shape into rolls, let rise again till very light and bake in a quick oven.

MARY E. CARLTON.

POP-OVERS.—Two eggs, well beaten; 2 cupfuls milk, 2 cupfuls flour, 1 pinch salt. Beat ingredients well, and cook in a hot oven.

MRS. WILLIAM D. PARKER.

BAKING POWDER BISCUIT.—Two and one-half cupfuls of flour, 2 tablespoonfuls of lard (rounding), 2 heaping teaspoonfuls of baking powder, 2 rounding teaspoonfuls of salt, $1\frac{1}{2}$ cupfuls of milk.

Sift together flour, salt and baking powder, add lard and thoroughly mix with fingers, then add the milk and mix up quickly, handling the dough as little as possible. Put on floured board and roll out, until about one-half inch thick. Bake in the lower part of very hot oven until they raise nicely then put on rack until brown. Bake from fifteen to twenty minutes.

BLANCHE GUDGIN.

SOUPS.

"Soup is to a dinner what a portico is to a mansion."

STOCK FOR CLEAR SOUP (Beef).—About 5 pounds of beef cut from lower part of round, or upper cut of shin. Wash and cover with cold water, add 1 tablespoonful salt and let it come slowly to the boiling point, watch carefully and skim before it boils, after removing all the scum that rises, season with 1 small onion, a celery root or 2 stalks, 1 small carrot cut in quarters.

Simmer all gently about five hours, or until the meat is very tender, remove the meat and strain the soup through a fine strainer and afterwards through a cheesecloth, which has been wrung out of cold water. Set away until cool and skim off the fat.

To Clarify.—Take the stock after the fat is removed, when cold add the slightly beaten white of 1 egg, and the shell, washed and crunched fine, put on the stove and heat gradually, boil ten minutes, all the scum will rise to the top, strain through a cheesecloth.

This process is not necessary unless a very clear soup is desired.

C. E. BARNES.

POTATO SOUP.—Four potatoes (good size), 1 quart milk, 2 eggs, 1 ounce of butter, pepper and salt. Boil potatoes and mash fine. Put them into boiling milk. Beat eggs and butter together in the tureen. Over these pour potatoes boiling hot. Season with pepper and salt.

MRS. S. W. KIRKLAND.

PEA SOUP.—Drain and rinse 1 can of peas. Add 3 cupfuls of cold water and simmer until peas are soft. Strain and add 2½ cupfuls of milk and seasoning. Thicken slightly.

MRS. SHAW.

TOMATO BISQUE SOUP.—One-half can tomato, 2 teaspoonfuls sugar, ¼ teaspoonful soda, ½ cupful butter, ½ onion stuck with 6 cloves, sprig of parsley, bit of bay leaf, ¾ cupful stale bread crumbs, 4 cupfuls milk, ½ tablespoonful salt, ½ teaspoonful pepper.

Scald milk with bread crumbs, onion, parsley and bay leaf, remove seasonings and rub through a sieve, cook tomato with sugar 15 minutes, add soda and rub through a sieve, reheat bread and milk to boiling point, add tomato and pour at once into tureen over butter, salt and pepper.

C. E. BARNES.

CREAM OF RICE SOUP.—A good fowl weighing about 6 pounds, cold water to cover, ½ cupful rice, little pepper, 2 tablespoonfuls each, of chopped carrot, onion, turnip and celery, 1 tablespoonful flour, 1 tablespoonful salt, 2 tablespoonfuls butter.

Wash and quarter the fowl, put in soup kettle and cover with cold water, bring slowly to boiling point. Skim carefully, add salt, and simmer gently until tender, remove chicken, place the liquor in large bowl to cool, remove the fat, return to kettle and add the rice and pepper, simmer gently. Melt butter in saucepan, add the celery, onion, carrot and turnip, cook twenty minutes, but do not brown, remove

vegetables from butter and add to the stock, then stir flour into the butter until smooth and add to the soup, season with small piece of stick cinnamon, speck of mace, 2 cloves, cook gently two hours. Strain all through cheesecloth, set away to cool. Heat thoroughly before serving and add $\frac{1}{2}$ pint cream, boil up once, strain and serve.

C. E. BARNES.

CREAM OF CELERY SOUP.—Two cupfuls celery, cut in inch pieces, 2 cupfuls boiling water, 1 slice onion, 2 tablespoonfuls butter, 3 tablespoonfuls flour, 2 cupfuls milk, $\frac{1}{2}$ cupful of cream, salt and pepper.

Parboil celery one-half hour, or until soft, rub through sieve. Scald onion in milk, add milk and cream to celery water, then add flour and butter, salt and pepper.

MRS. WHITNEY.

LIMA BEAN SOUP.—Soak 1 large cupful of dried Lima beans in plenty of water over night, in morning drain and add $1\frac{1}{2}$ quarts cold water, salt to taste, cook until soft, rub through a strainer, cook 1 small onion (cut fine) in 2 tablespoonfuls butter for five minutes, remove onion and add large teaspoonful of flour. Stir into the boiling soup add 1 pint hot milk and seasoning.

C. E. BARNES.

PURÉE OF SALMON.—Four cupfuls milk, $\frac{1}{2}$ pound can salmon, 1 onion, 1 tablespoonful flour, 1 tablespoonful butter, salt and pepper.

Scald the milk with onion sliced in it. Melt butter, add flour and boil in scalded milk fifteen minutes in double boiler. Drain oil from salmon. Skin and bone, chop fine. Remove onion from milk; add salmon to milk, cook until slightly thickened. Season to taste.

MRS. SAM SHAW.

LOBSTER BISQUE SOUP.—Two-pound lobster, 2 cupfuls cold water, 4 cupfuls milk, $\frac{1}{4}$ cupful butter, $\frac{1}{4}$ cupful flour, $1\frac{1}{2}$ teaspoonful salt.

Remove meat from lobster shell. Add cold water to body bones and tough end of claws, cut in pieces. Cook twenty minutes, drain and thicken with butter and flour. Scald milk and last add meat, let cook twenty minutes.

MRS. WHITNEY.

SQUASH SOUP.—Three-quarters cupful cooked squash (sifted before measuring), 1 quart milk, slice of onion, 2 tablespoonfuls butter, 3 tablespoonfuls flour, 1 teaspoonful salt, $\frac{1}{4}$ teaspoonful celery salt, little pepper.

Scald milk with onion, rub butter and flour together and add to milk, with the squash (a little cream adds to the richness). When ready to serve, put all through sieve.

MRS. S. W. KIRKLAND.

SCOTCH BROTH.—Three pounds neck mutton, 2 tablespoonfuls pearl barley, 4 tablespoonfuls split peas, 2 tablespoonfuls each of minced onion, turnip, carrot and celery, also cabbage if liked, 3 quarts water.

Cut meat small and simmer all together about three hours, thicken a little with flour and add 2 tablespoonfuls chopped parsley and serve.

M. E. J. SMITH.

FISH AND OYSTERS.

"I go a fishing
For castle and cloister, for saint and for roister;
What food is so rich and so rare as the oyster?"

FISH CHOWDER (Original).—Four generous slices of salt pork fried to a crisp, 6 medium-sized potatoes, 2 small or 1 large onion. Peel the potatoes and cut into half-inch cubes. Slice the onions fine. Remove the pork from the kettle, put in the potatoes and onions, add salt and pepper and cover with water. Have 2 pounds haddock washed and place on the top of the potatoes. Cook until done, probably twenty minutes. Remove the fish to a plate and take out bones and skin; put back and add 1 quart of hot milk and as much butter as your conscience will allow. Serve with oysterettes. Simply delicious.

LAURA E. GREENE.

SALMON LOAF.—One can salmon, juice of $\frac{1}{2}$ lemon, 1 egg, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ cupful milk, $\frac{1}{2}$ cupful bread crumbs.

Flake one can salmon, add lemon juice, let it stand half an hour. Beat egg, add milk, bread crumbs, salt and salmon and beat lightly. Turn into well-buttered bread pan, or small molds. Set pan in another pan of hot water. Bake one hour in a moderate oven. When ready to serve pour over the loaf a can of peas. White sauce may be added to the peas if desired.

VINA B. PARSONS.

BAKED HALIBUT.—Have 2 halibut steaks cut $1\frac{1}{2}$ inch in thickness. Lay some thin slices of salt pork on a fish sheet. Place 1 of the steaks upon the pork, squeeze over it a little lemon juice and dust with salt and pepper. Dip one half pint oysters in melted butter and then in cracker crumbs, and place them upon the fish so as to cover the entire surface. Place the second steak upon the oysters, season as before and lay some slices of salt pork upon the top. Bake thirty-five or forty minutes, basting three or four times with the juice in the pan. A few minutes before the fish is to be taken from the oven remove the pork and cover the top with 1 cup of cracker crumbs that have been stirred into $\frac{1}{2}$ cupful of melted butter. Brown.

ELIZABETH M. HILL.

BAKED MACKEREL WITH CREAM.—Place mackerel opened flat, skin down in baking pan, 1 cupful cream (or half milk and half cream), dot with pieces of butter, sprinkle with salt and bake half hour, basting often.

MABEL L. BUCK.

FINAN HADDIE NEWBURGH.—Bake fish in milk, then flake. Put 4 tablespoonfuls butter in blazer and when it bubbles add fish. Beat 4 yolks, add 1 cupful of milk and stir in with fish. Season with $\frac{1}{4}$ teaspoonful red pepper and little salt. When nearly done add 4 teaspoonfuls sherry.

GERTRUDE ELLSWORTH.

FISH BALLS.—One-half package shredded fish, 6 medium-sized potatoes, 1 teaspoonful butter, 1 egg (well beaten), salt and pepper to taste.

Pour cold water over fish and drain thoroughly. Pare potatoes, cut in quarters and boil until tender, but not long enough to become soggy. Drain off all water, mash, and beat fish and potato until very light. Add butter and pepper, and when slightly cool add the egg. Shape in small balls, roll in flour and fry in hot fat.

MRS. J. BABCOCK, JR.

MACARONI WITH OYSTERS.—Put in baking dish a layer of plain boiled macaroni and a layer of oysters, alternately, until you fill the dish. Make a cream sauce of 1 tablespoonful of flour, in 1 tablespoonful of hot butter in a small saucepan and stir in gradually 1 cup of hot milk. Season with salt and pepper and pour over the macaroni and oysters. Cover with cracker crumbs and bake until brown.

M. L. MCCURDY.

MEATS AND ENTRÉES.

“Hunger is the best seasoning for meat.”

PRESSED CHICKEN.—Cook a fowl until the meat falls from the bones; season with salt and pepper while boiling. When thoroughly cooked remove from the liquor and cut up very fine. Set aside the liquor until cold and then remove all fat. Then re-heat and cook until it is reduced to about 1 pint, or enough to fill a medium size bread pan when chicken is added. It is well to cook the chopped chicken in with the liquor a few minutes before putting in pan to mold. Prepare day before using and place in ice chest. Garnish with parsley and sliced lemon.

BEULAH G. HOLLIDGE.

HUNGARIAN “PAPRIKA CHICKEN.”—Use a tender chicken jointed to serve—cut one large onion in slices, brown carefully in 1 tablespoonful of butter and 1 of lard or clear bacon fat, use less if chicken is small. Stir constantly until a golden brown, have the chicken washed and ready to put into the frying pan or casserole as soon as the onion is brown—salt to taste and cover *tightly*. Do not add any more water than adheres to the chicken unless it is a tender fowl, then a cup of water may be used, simmer very slowly, stir occasionally, after it has cooked about one hour add the “Paprika” to taste, $\frac{1}{2}$ teaspoonful. Before serving thicken the gravy with 1 tablespoonful flour adding water, if necessary, to make the desired amount of gravy. Cook ten or fifteen minutes, and just before serving, after the meat is taken out, add $\frac{1}{2}$ cupful cream or rich milk. (Serve with boiled egg dumplings).

C. E. BARNES.

GERMAN “EGG DUMPLINGS.”—To be served with Paprika Chicken. Two eggs beaten separately, 1 cupful milk, 1 teaspoonful salad oil, salt to taste, enough flour to make a stiff batter, beat vigorously until very light. Have ready a kettle $\frac{1}{4}$ full of boiling salted water. Put a small quantity of the batter on a small bread board and cut from the board into the rapidly boiling water in small pieces, they

will rise to the top and should not boil more than two or three minutes, drain through a colander. Shake well, serve as a garnish to the chicken, or separately on a hot dish.

C. E. BARNES.

CHICKEN À LA KIRKE.—To bits of chicken and cold boiled potatoes, add chopped sweet peppers to season. Salt and place in baking dish. Cover well with white sauce or milk. Over this sprinkle grated cheese and add bits of butter. Bake in hot oven till brown.

MRS. S. W. KIRKLAND.

BAKED BROILERS.—Cut broilers in halves, rub with butter, sprinkle with salt and pepper, then put in pan with generous amount of butter and bake until a rich brown.

MRS. J. BABCOCK, JR.

BRAISED BEEF.—Get 4 or 5 pounds of *Bottom* of the *Round* in a solid piece—fry 4 or 5 slices of fat *Salt Pork* in fry pan and brown meat well on all sides in this to retain the juices, then put it with the fats into kettle, add 1½ cupfuls hot water and cover well, cook gently for four or five hours, adding water as needed—about an hour before dinner, add 1 dozen small onions, ½ teaspoonful mixed-pickle spices and salt to taste. When done, place meat whole on platter, put onions on top and around the meat. Thicken the gravy and pour over it.

LILLIAN BEATRICE BEARCE.

CURRIED BEEF.—Cut 2 pounds of bottom of the round steak into 2-inch strips. Fry an onion in butter until golden brown. Sere the meat with the onion, turning each piece in order to sere it evenly. Sprinkle thickly with flour add a teaspoonful of curry and a cupful of hot water and let it cook slowly for two hours, adding water as necessary from time to time. If cooked slowly the meat will be very tender, with a thick brown gravy.

EMILY H. GOSSELIN.

HAM AND BEEF ROLL.—One pound Hamburg steak, 1 pound ham, 1 cupful bread crumbs, salt to taste, pepper and paprika to taste, 1 egg.

Trim gristle and fat from beef before grinding in chopper. Trim gristle and bone, but leave fat on ham and grind. Add salt, pepper, and paprika to meat, mixing in bread crumbs and egg together, with ½ glass of cold water at last. Roll and pat into a round long roll and tie in cloth and boil for four hours. Serve sliced cold.

MINNA W. HARLOW.

BAKED HAM AND MACARONI.—One-third package macaroni, 1 coffee cupful finely minced cold boiled ham, 1 cup milk, 2 eggs, beaten separately, ½ teaspoonful dry mustard, salt and paprika to taste (small piece of butter if ham is lean).

Boil the macaroni in salted water until tender. Add butter and the ham while hot, have ready the beaten yolks of eggs, milk and seasoning. Mix all well together, lastly stir in the whites beaten very stiff. Mix gently and pour the whole into a mold or bread pan that has been buttered and crumbed. Bake about three-quarter hour to one hour, covered. Turn out on hot platter.

N. B. Boiled rice may be used instead of macaroni.

C. E. BARNES.

BEAN POT STEW.—Beef, fresh pork, lamb or veal, may be used together, or any one kind alone. About 5 pounds of meat, cut up in small pieces. Place in a 2 quart bean pot with a few cut-up potatoes, a carrot, small onion, 1 slice of salt pork or bacon, $\frac{1}{2}$ teaspoonful of pickling spice, salt and pepper to taste, and 1 teaspoonful of sugar. Fill with water one inch from the top, cover tight and bake for four or five hours.

MARY E. J. SMITH.

PORK CHOP (en Casserole).—A good dish for a cold night. Sliced raw potatoes, sliced raw onions in a buttered baking dish, alternating. Season with pepper, salt and butter. Fill dish almost full of milk, lay chop on top, bake one hour. Turning chop when brown.

MRS. S. W. KIRKLAND.

MEAT SOUFFLÉ.—Melt 2 tablespoonfuls butter and add 2 tablespoonfuls flour, $\frac{1}{2}$ teaspoonful salt, 2 dashes of pepper and a pint of milk. The milk to be added gradually and the mixture stirred continually until it begins to boil. Then stir in $\frac{1}{2}$ cupful of stale bread crumbs, 1 tablespoonful of chopped parsley, 1 onion chopped fine.

Take from the fire and stir in 1 pint of cold meat finely chopped and the yolks of 2 eggs well beaten. Beat the whites to a stiff froth and fold them in. Pour the mixture into a buttered pudding dish and bake for twenty-five minutes. Serve with tomato or mushroom sauce. (This is a very nice way to use up left over lamb, veal or chicken.)

M. L. MCCURDY,

PHILADELPHIA SCRAPPLE (A luncheon dish).—Equal parts of fresh pork and beef, boiled until bones drop out, salt while cooking. Then take out and chop meat fine. Strain off the liquor, add a little pepper and put back in the kettle and add hot water to make desired amount. Thicken with Indian meal as for mush (not granulated meal). When done add chopped meat and pour into molds.

MISS E. M. KEEFE.

HAMBURG LOAF.—One and one-half pounds Hamburg steak, 2 cupfuls bread crumbs, 2 eggs, $1\frac{1}{2}$ cupfuls milk, small onion, salt and speck of pepper.

Mix all together and bake in a good oven an hour, or one and one-half hours according to oven.

FLORENCE PERKINS WILLIAMS.

VEAL LOAF.—Three pounds raw veal, $\frac{1}{4}$ pound salt pork, chopped fine; 1 cupful cracker crumbs, 2 eggs, 2 teaspoonfuls salt, $\frac{1}{2}$ teaspoonful each, pepper and sage.

Mix all together, press hard in a tin, cover and bake two hours. To be eaten cold, sliced thin.

MRS. S. W. KIRKLAND.

LIVER LOAF.—One pound liver, 3 slices bacon, 5 common crackers, all chopped fine, then add $\frac{1}{2}$ teaspoonful salt, dash paprika, 1 egg and 1 cupful milk.

Mix well together, form into a loaf. Put a slice or two of bacon on top, and bake in a *moderate* oven from one hour to an hour and half.

BARBARA R. FULLER.

BAKED HASH.—One cupful cold chopped meat, 2 cupfuls boiled rice, 2 cupfuls stewed tomatoes, $\frac{1}{2}$ cupful bread crumbs, season to taste.

Bake three-quarter hour in a buttered pan. Garnish with crisp bacon and parsley.
ALICE H. SHELDON.

SPICED VEAL.—Two pounds of breast of veal, cut in pieces and put on to boil, salt, and when boiling skim. After it has boiled half an hour add a bay leaf, five cloves, pepper and $\frac{1}{2}$ lemon, removing seeds.

When done make thickening of 1 large tablespoonful of flour, 1 tablespoonful of butter and 4 of vinegar, stir in with veal and serve.

MARY E. J. SMITH.

JELLIED TONGUE.—Boil slowly 1 corned tongue (weighing 4 or 5 pounds) until tender, and when slightly cooled take from water and remove skin. Fold small end of tongue back against larger end and press firmly into bread pan. Heat to boiling point 1 small can of consommé adding to it while very hot 1 envelope (1 tablespoonful) minute gelatine. Pour this around meat and let cool until jelly is very firm. Turn on serving dish and garnish with parsley and thin slices of radish.

KATHERINE W. BAXTER.

VEGETABLES.

“The common growth of Mother Earth suffices me.”

SOUTHERN SWEET POTATOES.—Cut cold, boiled sweet potatoes in lengthwise slices. Arrange in layers in buttered baking dish, cover each layer with brown sugar, dot with butter, sprinkle with salt and pepper, add 1 cupful boiling water and bake in hot oven.

ELIZABETH H. McVICAR.

SAVORY POTATOES.—One tablespoonful of butter, melted; 2 tablespoonfuls flour, added to the butter, 2 cupfuls milk, $\frac{1}{4}$ onion, sliced thin and cooked in this sauce. When done strain and add $\frac{1}{2}$ teaspoonful of lemon juice. Chunk 8 good-sized cold boiled potatoes and butter a baking dish. Put in dish a layer of potatoes, sprinkle with chopped parsley, cover with sauce. Place over this another layer of potatoes, parsley and sauce until dish is full, then pepper and salt to taste. Bake a half hour.

Good for supper on Saturday evening with cold meats if baked beans are unpopular.

ALICE H. SHELDON.

FRENCH FRIED POTATOES.—Take as many potatoes as are needed for the family; peel, wash and cut lengthwise into six or eight pieces according to size; put them into baking pan, sprinkle with salt and sage, and cover with very thin slices of salt pork. Bake half an hour in hot oven.

LAURA E. GREENE.

LYONNAISE POTATOES.—Cut 1 pint of cold, boiled potatoes into dice and season with salt and pepper. Fry 1 scant tablespoonful of minced onion in 1 heaping tablespoonful of butter until yellow. Add potatoes and stir with a fork until they have absorbed all the butter being careful not to break them. Add 1 tablespoonful of chopped parsley and serve hot.

MABEL L. BUCK.

POTATOES À LA PARISIENNE.—Pare, and cut into small balls, with your potato gouge. Boil in hot salted water until tender, drain and drop into a saucepan containing a cupful of drawn butter, seasoned with pepper and parsley. Stew three minutes.

ELIZABETH H. McVICAR.

BAKED SQUASH.—Cut squash in pieces, remove seeds and stringy portions. Arrange in dripping-pan and bake until soft. Five minutes before squash is done sprinkle with salt and grated cheese. Serve in shell.

ANNIE TINKER SMITH.

SQUASH AU GRATIN.—Pare and quarter, boil the squash, mash and press to get out water, beat in a tablespoonful of butter with pepper, salt and a little cream. Pour into a baking dish, stew with crumbs (fine), bake in a quick oven until these are slightly browned.

ELIZABETH H. McVICAR.

FRIED SUMMER SQUASH.—Cut in rounds one-half inch thick, stand in salt and water about half an hour. Dry in towel. Dip in beaten egg and roll in cracker crumbs. Fry in pork fat.

MABEL L. BUCK.

DEVILLED ONIONS.—Boil 6 onions and chop fine. Make a white sauce of 1 tablespoonful flour, 1 tablespoonful butter and 1 cupful of milk. To this add onion and finely mashed yolks of 2 hard boiled eggs, 1 tablespoonful chopped parsley and season with salt and paprika. Butter scallop shells, fill with mixture, sprinkle with bread crumbs and brown.

M. E. J. SMITH.

STUFFED PEPPERS.—Cut a slice from the stem end of each pepper, remove seeds and parboil peppers fifteen minutes. Fry 1 onion in 2 tablespoonfuls butter add chopped meat, preferably ham, about a half cupful and same quantity of bread crumbs. Wet the mixture with gravy or a cut up tomato, or water, until the right consistency. Fill peppers, cover with buttered crumbs and bake until browned.

EMILY H. GOSSELIN.

STUFFED SWEET PEPPERS.—One-half dozen sweet peppers of uniform size. Cut out the stem end and remove all the seeds. Boil in slightly salted water for a few minutes, not long enough to break them. Stuff with the following dressing: 1 cupful of fine bread crumbs, 1 tablespoonful grated onion, 1 cupful canned tomatoes (drain juice away as it will make it too soft), 1 tablespoonful sugar, 2 tablespoonfuls butter, salt and paprika, 1 egg.

Fill peppers rounding full and bake from one-half to one hour.

LILLIAN BEARCE.

CURRIED VEGETABLES.—Cook 1 cupful each of potato and carrot dice in boiling salted water until soft. Drain, add 1 cupful of green peas and 1 cupful curry sauce. Sprinkle with finely chopped parsley.

Curry Sauce.—Cook 2 tablespoonfuls butter and $\frac{1}{2}$ onion sliced, until yellow, add 2 tablespoonfuls flour mixed with $\frac{3}{4}$ teaspoonful salt, $\frac{1}{2}$ tablespoonful curry powder, $\frac{1}{4}$ teaspoonful pepper and pour on $\frac{1}{2}$ cupful milk and $\frac{1}{2}$ cupful chicken stock. Strain and reheat vegetables in sauce.

LILLA S. PRATT.

SCALLOPED TOMATOES.—Arrange in layers, canned tomatoes and bread cut in cubes, sprinkle each layer with salt and pepper, dot with butter. Bake one half hour.

For variety rub dish with onion before putting in tomato.

ELIZABETH H. MCVICAR.

STUFFED TOMATOES WITH CORN.—Score green corn lengthwise and scrape from cob enough to make 1 cupful, add $\frac{1}{2}$ the quantity of dry bread crumbs, 2 tablespoonfuls melted butter, 3 tablespoonfuls milk, or cream, 1 teaspoonful sugar, little salt and a dash of cayenne. Cut a slice from stem end of even size tomatoes, scoop out seeds, fill with mixture and bake.

M. E. J. SMITH.

CORN CROQUETTES.—Mix $\frac{1}{2}$ can corn with enough mashed potato to make a thick paste. Add 1 teaspoonful butter, a little salt, form into croquettes, dip in beaten egg then in cracker crumbs and fry in hot fat.

ELIZABETH H. MCVICAR.

CORN OYSTERS.—Split each row of kernels and scrape out the pulp. To each cupful of corn pulp, add 1 egg beaten very light, 1 tablespoonful flour, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ saltspoonful pepper. Drop in small oval shapes in hot fat and brown each side.

MARY E. CARLTON.

SALADS.

“ Water cress, celery, lettuce who will buy?

To make appetizing salads to tempt the taste and eye.”

BOILED DRESSING.—Two cupfuls milk, 2 tablespoonfuls cornstarch, moistened with some milk, 3 tablespoonfuls sugar, 1 tablespoonful salt, 1 small tablespoonful dry mustard, 3 eggs, beaten well; 2 tablespoonfuls butter, 1 cupful vinegar.

Cook in a double boiler until it thickens.

MRS. WM. D. PARKER.

CREAM SALAD DRESSING.—One scant tablespoonful mustard, 1 tablespoonful sugar, 1 teaspoonful salt, $\frac{1}{2}$ tablespoonful flour, 2 tablespoonfuls melted butter, 1 egg, $\frac{3}{4}$ cupful rich milk, or cream, $\frac{1}{2}$ cupful vinegar added slowly, cook in double boiler till it thickens, then strain.

BARBARA R. FULLER.

COLD SLAW DRESSING.—One egg, $\frac{1}{2}$ cupful of vinegar, pinch of salt, $\frac{1}{4}$ teaspoonful of mustard.

Mix these ingredients well and cook until it thickens, but do not let it boil, remove from stove and add 2 rounding tablespoonfuls of sugar, when cold beat in $\frac{1}{2}$ cupful of sweet or sour cream. Sprinkle cabbage with just a little celery seed before adding dressing.

BEULAH G. HOLLIDGE.

SALAD DRESSING. (A cooked oil salad dressing.)—One teaspoonful mustard, 1 small teaspoonful salt, 1 tablespoonful sugar mix together well, add yolks of 3 eggs. Beat these ingredients together smooth. Second: whites of 3 eggs beaten stiff, 1 cupful salad oil.

Mix oil with first ingredients. Blend well. Put in double boiler, when this is hot add whites of eggs, beat. Then at last stir in 1 cupful vinegar, beating all the time.

MISS E. M. KEEFE.

SALAD DRESSING.—Mix dry 2 teaspoonfuls dry mustard, 2 tablespoonfuls sugar, 1 teaspoonful salt. $\frac{1}{2}$ cupful vinegar, 1 cupful milk or cream, yolks of 3 eggs. Put yolks into dry mixture without being previously beaten. Beat dry mixture and yolks together until smooth. Add 3 tablespoonfuls melted butter. Stir well. Add vinegar, speck red pepper, then milk or cream. Last, stir in well-beaten whites of the eggs. Cook until it thickens. FLORENCE PERKINS WILLIAMS.

BRAZILIAN SALAD.—Mix equal parts white grapes cut lengthwise and seeds removed, with pineapple, apple and celery, cut in small pieces; add a few Brazil nuts cut or broken in pieces; mix thoroughly and add lemon juice. Make a thick mayonnaise and beat while adding slowly as much heavy cream as it will take up. Add to fruit and nuts.

MRS. HENRY E. SHELDON.

CHICKEN SALAD.—One pint each of cold boiled or roasted chicken and celery or half as much celery as chicken. Cut the chicken into quarter-inch dice. Scrape wash and cut the celery in dice. Mix and marinate with a French dressing and keep on ice until ready to serve.

Make a mayonnaise dressing and mix part of it with chicken. Arrange salad in dish, pour the remainder of the dressing over it, and garnish with leaves and capers or lettuce and yolk of hard boiled egg rubbed through a fine strainer.

GERTRUDE ELLSWORTH.

CABBAGE AND NUT SALAD.—Shred a small cabbage finely; to it add $\frac{1}{2}$ cupful chopped nuts (peanuts are very nice for this), and cover with salad dressing. Serve very cold on a bed of lettuce.

SALAD DRESSING.—Mix together in a measuring cup $\frac{1}{2}$ teaspoonful mustard, $\frac{1}{4}$ teaspoonful salt, $1\frac{1}{2}$ tablespoonfuls sugar. Fill up to the one-half mark with vinegar, now pour the mixture slowly on the well-beaten yolks of 3 eggs, beating all the time; cook over hot water stirring constantly, until the mixture is thick. When ready to use thin with cream; evaporated milk is especially nice to use for this purpose. For a fruit salad, fruit juice may be used for thinning.

MISS E. M. KEEFE.

NUT SALAD.—One-half cupful English walnuts, cut into small pieces, or chopped a little. Mix with a French dressing and serve on crisp lettuce leaves.
GERTRUDE ELLSWORTH.

COCOANUT SALAD.—One-half cocoanut, grated, 2 apples, pared, cored and chopped, 1 cupful chopped celery, 2 tablespoonfuls chopped onions, 1 tablespoonful coarsely chopped parsley, 3 chili peppers.

Mix, then cover with French dressing, chill and serve on lettuce leaves or in scooped out tomatoes.
FANNY F. HOXIE.

LOBSTER SALAD.—Cut 1 pint of lobster meat in dice, season with a French dressing, and keep it on ice until ready to serve. Then mix with half of the mayonnaise dressing. Make cups of the crisp lettuce leaves, break the poorer lettuce leaves and mix with the lobster. Put a large spoonful of the lobster in each leaf, with a tablespoonful of mayonnaise on the top. Garnish with capers and pounded coral, sprinkled over the dressing, and with lobster claws and parsley around the edge.
GERTRUDE ELLSWORTH.

POTATO SALAD.—One pint of cold boiled potatoes, cut in dice, season with salt and pepper. One hard boiled egg cut up, 1 tablespoonful of parsley, 1 cupful of cold beet dice. Salad dressing to taste.
MABEL L. BUCK.

POTATO AND EGG SALAD.—Three eggs, 3 medium-sized potatoes, French dressing, salt and pepper to taste.

Cook the eggs until hard, then remove the shells and chop finely, using a silver knife to prevent the eggs being discolored. Cook the potatoes, cut into dice while hot and mix with the eggs. Then add the dressing, salt and pepper. Serve on a bed of water cress.

FANNY F. HOXIE.

TOMATO SALAD.—Season a can of tomatoes with 1 large cupful of boiled onions, add $\frac{1}{2}$ teaspoonful salt and paprika. Add 1 tablespoonful chopped parsley, 1 tablespoonful gelatine, dissolved in $\frac{1}{2}$ cupful water. Set aside in molds to harden. Serve with salad dressing.

ALICE H. SHELDON.

FRUIT SALAD.—Cut bananas, oranges and walnuts in small pieces. Blend with a cooked dressing. Serve on lettuce leaves and garnish with sweetened whipped cream.

LILLA S. PRATT.

PINEAPPLE SALAD.—On lettuce leaves serve Hawaiian pineapple cut in small pieces, 1 tablespoonful boiled dressing, 1 tablespoonful whipped cream, walnuts, sprinkled on top. Add a Maraschino cherry.

CAROLINE L. KNOX.

TOMATO AND PINEAPPLE SALAD.—Peel medium-sized tomatoes. Cut slice from the top of each, and take out seeds and pulp. Sprinkle with salt, invert, and let them stand in ice box twenty minutes.

Mix with pulp of tomatoes small cubes of pineapple and broken nutmeats, using $\frac{1}{4}$ pineapple and $\frac{1}{4}$ nuts. Stir mayonnaise dressing into this mixture and then put it into the tomatoes. Serve on lettuce leaves.

MRS. HENRY E. SHELDON.

PASTRY AND PIES.

"Crispy pies, toothsome pies,
Pies so very dainty;
That you'll always want to have
Pies like these a plenty."

PIE CRUST.—Three cupfuls flour, 1 cupful lard, pinch of salt, water enough to roll out on floured board. MRS. PAUL A. BABCOCK.

STRAWBERRY PIE.—Line a deep pie plate with rich paste, and bake a delicate brown; have ready enough strawberries to fill the shell; when nearly baked add $\frac{1}{2}$ cupful sugar to the fruit and make a meringue of the whites of 2 eggs and 2 tablespoonfuls of fine sugar. Fill the shell with the berries, spread the meringue over the top. Then bake slightly brown. MRS. ALMA RUSHTON MAXWELL.

LEMON PIE.—One teacupful sugar, 1 tablespoonful (scant) butter, 2 eggs, juice and grated rind of 1 lemon, 1 teacupful boiling water, 1 tablespoonful of cornstarch dissolved in cold water. Stir the cornstarch into the hot water, add the butter and sugar and cook until clear, taking care that it does not scorch. Remove to edge of the range, add the well-beaten yolks of the eggs and lemon and put in shell of paste, already baked. Whip the whites stiff, adding 2 tablespoonfuls of sugar and a few drops of lemon juice, spread over the pie and brown in a slow oven. GRACE E. BOLTON.

SELF-FROSTING LEMON PIE.—One cupful sugar, 1 heaping teacupful flour, beaten with yolks of 2 eggs, butter size of walnut, 1 cupful milk, grated rind and juice of 1 lemon. Beat whites of eggs stiff and add last. Bake with one crust. LILLIAN BEATRICE BEARCE.

MOCK CHERRY PIE.—One cupful raisins halved and seeded (or chopped), 1 cupful cranberries (chopped), 1 cupful sugar, $\frac{1}{2}$ cupful hot water, 1 tablespoonful flour, 2 tablespoonfuls vanilla, pinch salt (stir altogether). Put between two crusts and bake. ANNIE TINKER SMITH.

RAISIN PIE.—One cupful seeded raisins boiled, with enough water to cover them, until soft, add 1 cupful sugar, rind and juice of 1 lemon, butter $\frac{2}{3}$ size of an egg. Beat lightly 1 egg and stir into mixture before taking from stove. Bake with two crusts. ALICE M. GILMAN.

CUSTARD PIE.—Beat 3 eggs, then add $\frac{3}{4}$ cupful sugar, a little salt and nutmeg, then add 1 pint scalded milk. ADA ENDERLE.

DATE PIE.—Remove the stones from 1 cupful of dates. Cut in small pieces, and cover with water. Cook slowly until dates are soft, then strain. Add 2 well-beaten eggs and 1 pint of milk, 1 scant tablespoonful of sugar and a little salt. Line plate with crust and bake. MRS. SHAW.

SQUASH PIE.—Two cupfuls sifted squash, 1 cupful milk, scalded, $\frac{3}{4}$ cupful sugar, saltspoonful salt, 1 egg, nutmeg.

LIDA ENDERLE.

GREEN TOMATO MINCE-MEAT.—Four quarts green tomatoes (chopped or put through meat grinder), drain and cover with cold water. Put into preserving kettle and cook one-half hour. Drain again then add 1 pound raisins (chopped), 1 cupful vinegar, $\frac{1}{2}$ cupful butter, 2 pounds brown sugar, 1 tablespoonful salt, 2 teaspoonfuls cinnamon, cloves, $\frac{1}{2}$ nutmeg. Cook one hour.

ANNIE TINKER SMITH.

EVERYDAY MINCE MEAT.—One pint chopped meat, 3 pints chopped apple, 1 large cupful molasses, 1 large cupful brown sugar, 1 pound raisins, chopped, 3 teaspoonfuls cinnamon, 2 teaspoonfuls clove, $\frac{1}{4}$ teaspoonful mace, $\frac{1}{4}$ pound citron, chopped. Add to this about 1 cup of the water that the meat has cooked in, and cook slowly for one hour. This will make six small pies.

KATHERINE W. BAXTER.

RHUBARB PIE.—Three cupfuls chopped rhubarb, $\frac{3}{4}$ cupfuls raisins, $2\frac{1}{2}$ cupfuls sugar. This makes two pies.

ADA ENDERLE.

RHUBARB PIE.—One cupful of chopped rhubarb, 1 cupful of sugar, 1 teaspoonful of flour, 1 egg. Bake with two crusts.

MABEL L. BUCK.

CREAM TARTS.—Make a rich pastry. Cut in three inch squares. When ready to serve spread with thick raspberry or strawberry jam. Place another piece of crust over this and cover with whipped cream which has been sweetened and flavored with a little vanilla.

ALICE H. SHELDON.

BRAMBLES.—One cupful seeded raisins chopped fine, 1 egg, 1 cupful sugar, juice and grated rind of 1 lemon, if too thin add 1 rolled cracker. Make a pastry of $2\frac{1}{2}$ cupfuls of flour, one-half cupful reliable flour, $\frac{1}{2}$ cupful lard, $\frac{1}{2}$ cupful butter, pinch of salt.

Mix with ice water, cut in rounds and put a spoonful of filling in each. Bake in a quick oven.

BARBARA R. FULLER.

HOT PUDDINGS.

“The proof of the pudding lies in the eating.”

APPLE SAGO.—One cupful of sago cooked until clear in 4 cupfuls of water, then add 4 large apples, peeled and quartered, 1 cupful sugar, small tablespoonful butter, season with cinnamon, lemon juice and a little salt, bake slowly until apples are done. Serve with cream.

M. E. J. SMITH.

APPLE PUDDING.—One quart apple sauce, $\frac{1}{2}$ cupful sugar, 3 slices of bread, buttered, flavor with cinnamon.

Half fill a baking dish with apple sauce and cover with bread, cut in lengthwise strips about one-half inch thick; sprinkle with sugar and cinnamon, put in remainder of apple sauce and bread on top, buttered side up, and sprinkle again with sugar and cinnamon. Bake twenty-five minutes. To be served *hot* with cream.

MARIE L. C. MCCURDY.

STEAMED BATTER PUDDING.—One cupful of sweet milk, 4 cupfuls of flour, 2 eggs, 1 cupful of sugar, 1 teaspoonful of salt, 2 teaspoonfuls of cream of tartar, 1 teaspoonful soda. Steam in cups thirty minutes. Can put any kind of fruit in them. Serve with sauce.

MRS. CHARLES F. THOMPSON.

BREAD CRUMB PUDDING.—Take 1 cupful of very fine bread crumbs and $\frac{1}{2}$ cupful of sugar, put them into 1 pint of scalded milk, add 2 tablespoonfuls of butter and 1 teaspoonful of vanilla. Beat the yolks of 2 eggs and stir the mixture into them. Bake in a buttered dish about thirty minutes, or until thick and brown. Cool and spread a meringue of the beaten whites of the eggs, $\frac{1}{2}$ cupful of sugar and $\frac{1}{4}$ teaspoonful of vanilla. Brown in the oven and serve hot or cold.

M. L. MCCURDY.

LEMON BREAD PUDDING.—One and one-half cupfuls bread crumbs, yolks 2 eggs, 1 quart hot milk, grated rind of 2 lemons, butter the size of a walnut, $\frac{1}{2}$ cup of sugar.

When mixed, let it stand ten minutes, then bake until firm. Take the whites of the eggs and 1 cupful confectioner's sugar and juice of the lemons, beat well and pour on top. Brown slightly.

ALICE HATHAWAY.

CHOCOLATE PUFFS.—One cupful of sugar, 1 tablespoonful of butter, 1 cupful of milk, 1 egg, 1 teaspoonful baking powder, 1 cupful of flour, 2 tablespoonfuls of cocoa or grated chocolate, 1 cupful of currants. Steam in cups one-half hour. Serve with hard sauce.

MABEL L. BUCK.

CHOCOLATE NUT PUDDING.—One cupful soft bread crumbs, 2 cupfuls scalded milk, 1 cupful chopped nuts, $\frac{1}{2}$ teaspoonful salt, 2 egg yolks, $\frac{3}{4}$ cupful sugar, juice and grated rind of 1 lemon, 2 egg whites beaten until stiff, 2 squares of melted chocolate.

Mix first seven ingredients. When well blended cut and fold in the whites of eggs. Pour into individual molds. Bake twenty to thirty minutes. Serve hot with cream or soft custard.

FLORENCE PERKINS WILLIAMS.

STEAMED CHOCOLATE PUDDING.—One egg beaten with $\frac{1}{2}$ cupful sugar, $\frac{1}{2}$ cupful sweet milk, 1 cupful flour, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda, 1 tablespoonful melted butter, 1 square melted chocolate, vanilla. Steam 1 hour and serve with hard sauce.

Hard Sauce.—One cupful sugar, $\frac{1}{2}$ cupful butter creamed, then add beaten white of 1 egg, and vanilla. Place on ice until ready to serve — on hot pudding.

LILLIAN BEATRICE BEARCE.

Cream Sauce.—Cream $\frac{1}{4}$ cupful butter, add 1 cupful powdered sugar gradually, $\frac{1}{2}$ teaspoonful vanilla and $\frac{1}{4}$ cupful heavy cream beaten until stiff. Serve with chocolate pudding.

MISS E. M. KEEFE.

DELICIOUS STRAWBERRY SHORT CAKE.—Two cupfuls reliable flour, $\frac{1}{2}$ cupful butter, yolks of 2 eggs. Milk to mix to a soft dough. Rub the butter into the flour, add the beaten yolks to the milk and mix. Roll into a sheet and bake in a moderate oven.

Crush and sweeten berries and let stand one-half hour. Split cake and butter. Spread berries between and on top. Very nice with whipped cream.

MRS. CAROLINE M. DOHERTY.

CRANBERRY PUDDING.—Two cupfuls flour, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda, 3 tablespoonfuls butter, 1 cupful milk, 1 cupful sugar, 2 eggs, little salt, 1 cupful cranberries. Steam one and one-half hours. Serve with sauce.

ALICE M. INGERSOLL.

DUTCH APPLE CAKE.—One-half cupful sugar, 1 egg, 1 cupful milk, a little salt, 1 tablespoonful butter, 2 teaspoonfuls baking powder, 2 level cupfuls flour. Put sliced apples on top of batter, and sprinkle with sugar and cinnamon. Serve with liquid sauce.

BARBARA R. FULLER.

GRAHAM PUDDING.—One-quarter cupful butter, $\frac{1}{2}$ cupful molasses, $\frac{1}{2}$ cupful milk, 1 egg, $1\frac{1}{2}$ cupful graham flour, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful salt, 1 cupful raisins seeded.

Melt butter, add molasses, milk, egg well beaten, dry ingredients sifted, and raisins. Steam two and one-half hours. Serve with wine sauce.

MRS. WHITNEY.

GRAHAM PUDDING.—One cupful molasses, 1 cupful milk, nearly 2 cupfuls of graham flour, 1 tablespoonful of melted butter, 1 teaspoonful of soda, 1 egg, cinnamon and nutmeg to taste, 2 cupfuls of raisins chopped (or half currants and citron). Begin with the molasses, dissolve the soda in a little warm water, stir into the molasses, then stir in the milk, then a little of the flour, then the beaten egg, then the spices, then the rest of the flour mixed with the fruit. Add a little salt and steam three hours. It must be put together very quickly. Eat with foamy wine sauce.

Foamy Wine Sauce.—One-half cupful butter, 1 cupful powdered sugar, 1 teaspoonful vanilla, 2 tablespoonfuls of wine or fruit juice, $\frac{1}{2}$ cupful boiling water, white of 1 egg beaten to a foam. Cream the butter, add the sugar, vanilla and wine. Just before serving, add the boiling water, stir well, then add the egg and beat till foamy.

C. E. CARTER.

BAKED INDIAN PUDDING.—Five tablespoonfuls Indian meal, 1 teaspoonful cinnamon, $\frac{1}{4}$ teaspoonful salt, 1 cupful molasses, 1 quart milk, butter size of an egg.

Stir ingredients together in pudding dish and bake very slowly one hour.

KATHARINE W. BAXTER.

KRUMMEL TORTAR.—Beat 2 eggs until light, add 1 cupful sugar, 3 tablespoonfuls bread crumbs, 1 cupful chopped dates, 1 cupful chopped nuts, and 1 teaspoonful baking powder. Mix well together, put into a shallow pan and bake three-quarters of an hour in a slow oven. Serve hot either plain or with plain or whipped cream. Cut in squares to serve.
MISS E. M. KEEFE.

LEMON RICE PUDDING.—Put 2 cupfuls boiled rice in a pudding dish. Grate the rind of 1 lemon over it. Add the yolks of 3 eggs beaten light with 1 cupful milk. Bake until firm, remove from oven, cover the top with the whites of 3 eggs beaten stiff, with one cupful sugar and the juice of the lemon. Return to oven and brown slightly.
MARY E. CARLTON.

FRUIT PUDDING.—Two cupfuls raisins, $\frac{1}{2}$ pound citron, 1 cupful chopped suet, 1 cupful sugar, 1 cupful molasses, 1 cupful milk, 2 eggs, 1 teaspoonful soda, 1 teaspoonful cinnamon, 1 of allspice, $\frac{1}{2}$ teaspoonful of cloves and grated nutmeg, a pinch of salt, 4 cupfuls of flour. Steam three hours.
GRACE E. BOLTON.

FRUIT PUDDING WITH ORANGE SAUCE.—Sift together 1 pint of pastry flour, $\frac{1}{2}$ teaspoonful of salt, 2 level teaspoonfuls of sugar. Into this stir 1 beaten egg, 1 tablespoonful of melted butter and $\frac{1}{2}$ cupful or more of sweet milk to make a soft dough. Flavor with $\frac{1}{2}$ teaspoonful of Foss' extract of orange. Last mix in $\frac{1}{2}$ cupful prepared fruit, a mixture of currants, raisins, citron and candied orange peel if convenient. Bake thirty minutes or steam one hour.

Orange Sauce.—Mix 1 cupful sugar and 1 heaping tablespoonful of flour, gradually add, stirring until it thickens, 1 pint boiling water. Cook three to five minutes. Add 1 tablespoonful of butter, 1 scant teaspoonful extract of orange, and one tablespoon of vinegar.
CAROLINE M. DOHERTY.

SUET PUDDING.—One-half cupful sugar, $\frac{1}{2}$ cupful molasses, 1 cupful milk, 1 cupful chopped suet, 1 cupful chopped raisins, 3 cupfuls flour, 1 teaspoonful saleratus, 1 teaspoonful cloves, 1 teaspoonful cinnamon, 1 teaspoonful nutmeg. Steam three hours.
MRS. BURBANK.

PLUM PUDDING.—One cupful molasses, 1 cupful chopped suet, 1 cupful sour milk, 1 cupful raisins, 1 cupful currants, 3 cupfuls flour, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{2}$ teaspoonful nutmeg, 1 teaspoonful soda. Steam three hours.

Sauce.—One cupful sugar, $\frac{1}{2}$ cupful butter, creamed together; 1 tablespoonful flour, 1 cupful milk (boiled), 1 egg. Then add mixture, when thick add beaten egg and vanilla.
LILLIAN BEATRICE BEARCE.

PLUM PUDDING.—Soak 12 common crackers in 1 quart milk over night. Next morning, mix with another quart of milk, $\frac{1}{2}$ cupful sugar, 1 cupful molasses, 4 eggs, 1 teaspoonful cinnamon, 1 pound raisins, pinch of salt, 1 tablespoonful butter. Pour into buttered baking dish and bake slowly two and one-half or three hours. Serve with sauce.
MRS. H. F. ELDEN.

PRUNE TAPIOCA.—Soak $\frac{1}{2}$ cupful of tapioca in cold water one hour. Add 1 pint boiling water, stir until it thickens and add $\frac{1}{2}$ cupful of sugar and the juice of a lemon with butter size of an egg. Butter a pudding dish, cover with layer of tapioca, then one of stewed and stoned prunes. Alternate until all are used. Bake one-half hour and serve with cream.

M. E. J. S.

A QUICK DESSERT.—Open a can of peaches or any other available fruit. Put it in a rather large kettle with a close fitting cover. While it is heating mix 1 pint prepared flour with 1 beaten egg and scant cupful of milk. Drop this, like dumplings in a stew, over the fruit. Cover closely and steam ten to fifteen minutes. Unless the fruit is juicy there is danger that it will burn on the kettle while dumplings are cooking. Serve dumplings and fruit together with cream and sugar or hard sauce.

ALICE W. GILMAN.

PUDDING OF RICE AND PEACHES.—Cook $\frac{1}{2}$ cupful rice in $\frac{1}{2}$ cupful boiling water, 1 cupful scalded milk. Steam until tender. Add yolks of 2 eggs, 1 tablespoonful butter, $\frac{1}{2}$ tablespoonful salt, 2 table spoonfuls sugar, grated rind $\frac{1}{2}$ lemon.

Place sections of peaches in small molds, fill with rice and steam fifteen minutes.

Thicken 1 cupful of peach syrup with $\frac{1}{2}$ tablespoonful arrowroot add 1 tablespoonful each of butter and sugar, $\frac{1}{2}$ tablespoonful lemon juice. Serve on rice.

ALICE M. INGERSOLL.

SHREDDED WHEAT PUDDING.—Two shredded wheat biscuits (rolled fine), pinch of salt, 2 eggs, $1\frac{1}{2}$ cupfuls milk, $1\frac{1}{2}$ cupfuls molasses, $\frac{1}{2}$ teaspoonful cinnamon, bake in moderate oven. Serve with a hard sauce.

MISS E. M. KEEFE.

BLUEBERRY PUDDING.—One-half loaf fresh baker's bread, sliced, buttered and cut in squares. Put a layer of bread in pudding dish and cover with hot stewed blueberries which have been sweetened and flavored with cinnamon. Alternate layers of bread and berries and serve hot with hot foamy sauce.

LILLA S. PRATT.

BAKED BLUEBERRY PUDDING.—One cupful sugar, 1 rounding tablespoonful butter, 2 eggs, 1 cupful milk, $1\frac{3}{4}$ cupfuls of reliable flour, $\frac{3}{4}$ cupful pastry flour, 2 cupfuls blueberries.

Cream butter, sugar and eggs together; add milk and flour, lastly stir in the berries and bake.

MRS. C. M. DOHERTY.

WALNUT PUDDING.—Beat yolks of 3 eggs until thick and lemon colored, add gradually $\frac{1}{2}$ cupful sugar and $\frac{1}{2}$ cupful soft bread crumbs, $\frac{1}{2}$ cupful (scant) farina, and the whites of 3 eggs beaten stiff. Fold in $\frac{1}{2}$ cupful walnut meats broken in pieces. Bake in layers in a slow oven thirty minutes. Put together with creamy sauce and decorate top with same sauce. Serve with brandy sauce.

Brandy Sauce.—Mix $\frac{1}{2}$ cupful sugar, $1\frac{1}{2}$ tablespoonfuls flour, and a few grains of salt. Add 1 cupful boiling water, cook five minutes. Then add 2 tablespoonfuls butter and brandy to flavor.

Creamy Sauce.—Cream $\frac{1}{4}$ cupful butter, add $\frac{1}{2}$ cupful powdered or brown sugar, 2 tablespoonfuls milk drop by drop and 1 tablespoonful of brandy.

MRS. HENRY E. SHELDON.

COLD DESSERTS.

"The smile of the hostess is the cream of the feast."

COFFEE SOUFFLÉ.—One and one-half cupfuls made coffee, $\frac{1}{2}$ cupful sugar, $\frac{1}{2}$ cupful milk, 1 envelope minute gelatine. Pour the boiling coffee over the gelatine, then add the milk and sugar. Cook in a double boiler till smooth. Then add the yolks of 3 eggs, another third of a cupful of sugar and $\frac{1}{4}$ teaspoonful salt. Cook until thick like custard. When cool, stir in the beaten whites of the eggs, pour into molds and serve with whipped cream.

MRS. BURBANK.

COFFEE CUSTARDS.—One-quarter cupful finely ground coffee, 2 cupfuls milk. Heat together in double boiler and strain through cheese cloth, add yolks of 3 eggs, $\frac{1}{4}$ cupful sugar, speck salt, 15 (fifteen drops) vanilla. Bake in pan of hot water until firm in centre. Set in ice-chest. Before serving, whip the whites of the 3 eggs, add 2 tablespoonfuls powdered sugar and serve.

ALICE H. SHELDON.

CHOCOLATE PUDDING.—Two squares chocolate (dissolved), 2 cupfuls milk, $\frac{1}{2}$ cupful sugar. When milk and sugar come to boil stir in 2 tablespoonfuls cornstarch (dissolved in milk). When this thickens, stir in melted chocolate. Remove from fire and whip in well-beaten whites of 2 eggs. Serve with cream or sauce.

ELIZABETH WILLIAMS McVICAR.

CREAM SHAPE.—Whip 1 pint of cream to stiff froth, adding 1 tablespoonful of powdered sugar, 1 teaspoonful of vanilla. Dissolve $\frac{1}{2}$ ounce of gelatine in boiling water and as this cools whip it in lightly to whipped cream, then put in mold.

FANNIE F. HOXIE.

CORNSTARCH BLANC MANGE.—One quart milk, 4 tablespoonfuls cornstarch, 4 tablespoonfuls sugar, salt and cinnamon to taste.

Jelly. Scald the milk and add sugar, salt, cinnamon and the cornstarch moistened with cold water. Boil four minutes stirring all the time. Place in molds. When cold turn upside down in pudding dishes and on top of each place, $\frac{1}{2}$ teaspoonful of bright red jelly. Pour around them sweetened cream flavored with lemon extract.

ELLA H. MCGUIRE.

IMPERIAL CREAM AND SAUCE.—One-half cupful rice, 1 cupful water, 1 pint milk, $\frac{1}{2}$ box (2 packages) Minute Gelatine, $\frac{1}{2}$ teaspoonful salt, 1 cupful sugar, 1 cupful cream, 1 teaspoonful vanilla.

Wash rice and cook in double boiler with cupful of water, when rice takes up the water add milk and cook two hours or more. Soak gelatine in $\frac{1}{2}$ cupful cold water, then dissolve in $\frac{3}{4}$ of a cupful of hot milk, then strain into rice, add salt and sugar, and stir occasionally until it cools and begins to thicken. Add vanilla and the cupful of cream whipped until thick, stir altogether and pour in a fancy mold and let stand over night.

Sauce.—One cup of confectioner's sugar, juice of 2 large oranges and rind of 1, juice of 1 lemon. Whip whites of two eggs stiff and add to fruit juice just before serving.

MINNA W. HARLOW

MACARON CREAM.—One tablespoonful granulated gelatine, soaked in $\frac{1}{2}$ cupful of cold water. Make a custard of 2 cupfuls of scalded milk and yolks of 3 eggs slightly beaten, $\frac{1}{4}$ cupful sugar, $\frac{1}{8}$ teaspoonful of salt. Add gelatine to this and strain into pan set in ice-water, add $\frac{3}{4}$ cupful macaroons (pounded), 1 teaspoonful vanilla. Then add whites of 3 eggs beaten stiff. Serve with whipped cream.

C. E. BARNES.

PINEAPPLE PUDDING.—Boil syrup of a quart can of pineapple, add 3 tablespoonfuls cornstarch, moistened with cold water, and boil five minutes. Add 2 tablespoonfuls sugar and the whites of 3 eggs beaten stiff. Mold and garnish with slices of pineapple and chopped nuts.

MRS. ROWE.

PINEAPPLE WHIP.—Two heaping tablespoonfuls Cox's gelatine, dissolved in $\frac{1}{2}$ cupful of cold water over night. Pour over this 1 pint of boiling water and 1 cupful sugar. Let cool but not stiffen. Beat the whites of 2 eggs to a stiff froth and beat in with Dover egg beater; then 1 jar cream whipped and beaten in and lastly 1 can of shredded pineapple beaten in well. Put on ice to harden.

ELIZABETH M. HILL.

EVER-READY PINEAPPLE DESSERT.—One can Hawaiian pineapple cut in small pieces. Sprinkle with sugar, add 1 pound of marshmallows cut in halves. Serve with whipped cream.

CAROLINE L. KNOX.

PINEAPPLE MOUSSE.—One cupful chopped pineapple, 1 cupful sugar and 1 cupful water. Cook these ten minutes and strain. In 1 cupful of this hot juice dissolve 1 envelope Minute Gelatine. When beginning to "jell" beat into it 1 cupful cream well whipped. (Use canned grated pineapple.)

ELIZABETH WILLIAMS MCVICAR.

PRUNE PUDDING.—One pound prunes soaked over night then cooked. Remove stones, let cool, then chop. Add $\frac{1}{2}$ cupful sugar, whites 2 eggs beaten, 1 jar cream beaten.

ELLA H. MCGUIRE.

MARSHMALLOW PUDDING.—One-half pound marshmallows, 1 cupful heavy cream, $\frac{1}{2}$ teaspoonful vanilla, $\frac{1}{4}$ cupful candied cherries, $\frac{1}{2}$ cupful English walnut meats, 2 tablespoonfuls powdered sugar.

Soak cherries in rum to cover one hour, then cut in pieces. Cut walnut meats and marshmallows in small pieces. Whip cream, add sugar, vanilla, fold in remaining ingredients. Mold and chill.

ANNIE TINKER SMITH.

SPANISH CREAM.—Dissolve $\frac{1}{4}$ paper of gelatine in 1 pint milk, add 1 cupful sugar. Scald and add beaten yolks 3 eggs, pinch salt, stiffly beaten whites of 3 eggs flavored with 1 teaspoonful vanilla. Put in mold and when hard serve with boiled custard.

MRS. H. T. ELDEN.

TAPIOCA CREAM.—Three tablespoonfuls tapioca soaked in cold water over night. Add 1 quart of milk and cook in double-boiler until tapioca is tender. Then add yolks of 3 eggs beaten, a teacupful of

sugar and pinch of salt. Pour into a dish, flavor with vanilla. Beat the 3 whites of eggs to a stiff froth with 3 tablespoonfuls sugar. Drop by spoonful on top of cream, set in oven a few minutes to brown.

GRACE E. BOLTON.

WINE JELLY.—Soak $\frac{1}{4}$ box gelatine in $\frac{1}{4}$ cupful cold water, until dissolved, add $\frac{3}{4}$ cupful boiling water, $\frac{1}{2}$ cupful sugar, $\frac{1}{2}$ cupful wine and juice of 1 large lemon, mix well, strain and pour into small frappé cups, filling them $\frac{3}{4}$ full, reserve $\frac{1}{4}$ of the jelly and cool in a bowl. When jelly is firm beat the reserved portion with silver fork until light and fill the glasses. A spoonful of whipped cream can be served on top if liked.

BARBARA R. FULLER.

COLD CABINET PUDDING.—Chill a quart mold and decorate the bottom with candied fruit. Soak a quarter of a box of gelatine in a quarter of a cup of cold water until soft. Beat the yolks of 3 eggs, add 3 tablespoonfuls of sugar and $\frac{1}{8}$ of a teaspoonful of salt. Pour on 1 pint of hot milk and cook in double boiler till it thickens slightly. Add the soaked gelatine and when dissolved strain and flavor with $\frac{1}{2}$ a teaspoonful of vanilla. Put a layer of custard in the mold and when cool put in a layer of lady-fingers dipped in the custard, then a layer of macaroons also dipped; repeat until the mold is full, letting each layer harden before adding more. Serve cold, garnished with whipped cream, sweetened to taste with powdered sugar and flavored with vanilla.

MRS. C. M. DOHERTY.

ICES.

“The end crowns all.”

ICE CREAM.—One quart milk, 1 cupful sugar, 1 tablespoonful cornstarch, 1 teaspoonful vanilla, 1 pint cream.

Heat milk, add cornstarch (dissolved in a little water), sweeten, and when cool, add vanilla or other flavoring and place on ice to cool.

Just before freezing, whip cream a *very* little and strain cold mixture into it. Freeze.

MRS. S. W. KIRKLAND.

STRAWBERRY ICE CREAM.—One pint cream, 2 quarts strawberries, 3 pints rich milk, $3\frac{1}{4}$ cupfuls sugar.

Crush berries and sugar together, about two hours before freezing; mix berries with cream and milk and stir well. Freeze the same as any plain ice cream.

BEULAH G. HOLLIDGE.

VANILLA ICE CREAM.—One-half pint heavy cream (whipped), $\frac{1}{2}$ pint medium cream, 1 can condensed milk, $1\frac{1}{2}$ quarts milk, 2 cups sugar, 2 teaspoonfuls vanilla. To make half this quantity use: $\frac{1}{2}$ pint heavy cream (whipped), 1 can condensed milk, 1 quart milk, $\frac{1}{2}$ cupful sugar, $1\frac{1}{2}$ teaspoonfuls vanilla.

MRS. GEORGE N. ROBINSON.

VANILLA ICE CREAM.—The foundation given in this rule is suitable for all kinds of ice cream.

One generous pint of milk, $\frac{1}{2}$ cupful flour (scant), 1 quart cream, 1 cupful of sugar, 2 eggs, 1 tablespoonful vanilla extract, and when the cream is added another cupful sugar.

Let the milk come to a boil, beat the first cupful of sugar, flour and eggs together and stir into the boiling milk. Cook twenty minutes, stirring often. Set away to cool, and when cool add the sugar, seasoning and cream, and freeze.

NATALIE E. THOMPSON.

CAFE MOUSSE.—One pint cream, 1 cupful sugar, $\frac{1}{2}$ cupful strong coffee.

Whip cream, mix sugar and coffee, add froth of cream, put in mold and pack in ice. Let stand three hours to freeze.

ALICE H. SHELDON.

AUNT ISADORE'S LEMON SHERBERT.—One quart milk, 2 cupfuls sugar, juice of 3 lemons, white of 1 egg.

Mix juice and sugar, add slowly milk. Just before it seems sufficiently frozen, add beaten white of egg.

VINA B. PARSONS.

FROZEN PUDDING.—Yolks 6 eggs and $\frac{1}{2}$ cupful powdered sugar, beaten lightly over bowl of hot water. One or 2 dozens lady fingers soaked in sherry, $1\frac{1}{2}$ pints cream whipped stiffly, beat all together and pour into mold. Pack in ice and salt and let stand.

ALICE W. GILMAN.

MILK SHERBERT.—One pint milk, juice of 1 lemon, $\frac{1}{2}$ pint sugar, $\frac{1}{2}$ pint cream.

Be sure to chill the milk and cream in freezer before putting in lemon juice and sugar.

MRS. L. W. SUMNER.

CONCORD GRAPE ICE.—Mix 1 pint cream, $1\frac{1}{4}$ cupfuls unfermented grape juice and $\frac{1}{2}$ cupful sugar.

Add lemon or fresh lime juice to taste. Freeze and serve garnished with whipped cream sprinkled with finely chopped pistachio nuts.

MRS. HENRY E. SHELDON.

FUDGE SAUCE.—Cook together $1\frac{1}{2}$ cupfuls sugar, 1 cupful cold water and 2 squares of grated chocolate. Melt 2 teaspoonfuls butter add 2 teaspoonfuls cornstarch and add to first mixture, beat until creamy.

(To be used with ice cream or unfrosted cake or pie.)

MABEL L. BUCK.

MOUSSE.—One-half cupful ground coffee, 1 cupful boiling water on coffee, let stand one-half hour. One pint milk in double boiler, yolks of 4 eggs (beaten), 4 cupfuls sugar. Make custard, cook five minutes, strain coffee twice, put into custard and let it cool until thick, then add 1 teaspoonful vanilla, 1 pint cream whipped stiff. Add to rest and pack at once for four or five hours. Two-thirds ice and $\frac{1}{2}$ salt.

MRS. PAUL A. BABCOCK.

CAKES AND LAYER CAKES.

"She measured out the butter with a very solemn air;
The milk and sugar also; and she took the greatest care
To count the eggs correctly and add a little bit
Of baking powder which you know beginners oft' omit:
Then she stirred it all together, and she baked it full an hour
But she never quite forgave herself for leaving out the flour."

APPLE SAUCE SPICE CAKE.—One-half cupful butter or shortening, 1 cupful sugar, 1 cupful strained apple sauce, $1\frac{3}{4}$ cupful flour, 1 teaspoonful soda dissolved in the hot apple sauce or if cold add a little hot water, $\frac{1}{4}$ teaspoonful cream of tartar, 1 cupful raisins, 1 cupful currants (floured), $\frac{1}{4}$ teaspoonful ground cloves, allspice and cinnamon. Bake as usual.

MRS. PAUL A. BABCOCK.

BLUEBERRY CAKE.—Two-thirds cupful butter, 1 cupful white sugar, 2 eggs, $\frac{3}{4}$ cupful milk, 2 cupfuls bread flour, 2 teaspoonfuls baking powder, pinch of salt, teaspoonful lemon extract, $1\frac{1}{2}$ cupfuls berries.

Mix in given order and bake twenty-five minutes in moderately hot oven. Serve hot with butter.

MILLIE C. H. MOOERS.

CHOCOLATE CAKE (Sour Milk).—One cupful sugar, $\frac{1}{2}$ cupful butter, cream together; 2 squares melted chocolate, add to butter and sugar after creaming. Add 1 beaten egg, 1 cupful sour milk (scant), teaspoonful soda, 2 cupfuls flour.

Bake slowly and lightly in layer cake pans and fill and frost with white frosting.

White Frosting.—One cupful sugar, $\frac{1}{2}$ cupful boiling water, white of 1 egg, $\frac{1}{2}$ teaspoonful lemon juice.

Boil the sugar and water without stirring until the syrup will form a thread. Pour slowly over beaten white of egg, add lemon juice and beat until creamy.

MRS. G. N. ROBINSON.

CHOCOLATE CAKE.—One cupful sugar, $\frac{1}{2}$ cupful butter, $\frac{1}{2}$ cupful milk with $\frac{1}{2}$ teaspoonful soda in it, 2 eggs, $1\frac{1}{2}$ cupfuls flour with 1 teaspoonful cream of tartar and 6 teaspoonfuls cocoa sifted in it. Little vanilla.

Frosting.—One and one-half cupfuls sugar boiled with $\frac{1}{2}$ cupful of water until it makes a soft ball when dropped in cold water. Then turn onto the beaten white of 1 egg and beat until right to spread on cake. Flavor with few drops of vanilla. Boiling syrup must be poured very slowly into egg and beaten while pouring.

GRACE E. BOLTON.

CHOCOLATE CAKE.—One-half cupful butter, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cupful milk, 2 eggs, 1 heaping cupful flour, 1 small teaspoonful soda.

Chocolate Part.—One-half cupful milk, $\frac{1}{2}$ cupful sugar, $\frac{1}{4}$ cake chocolate or 2 heaping teaspoonfuls cocoa, yolk of 1 egg, vanilla.

Let thicken on fire and stir it in to the cake while warm.

ALICE HATHAWAY.

COCOA CAKE.—One-half cupful butter, $1\frac{1}{2}$ cupfuls of sugar, 4 eggs, $\frac{1}{2}$ a cupful of cocoa, $\frac{1}{2}$ a cupful of milk, $1\frac{1}{2}$ cupfuls of flour, 2 teaspoonfuls of baking powder, $\frac{1}{4}$ teaspoonful of salt, 1 teaspoonful of vanilla. Bake in two pans and put between layers and on top a boiled frosting.

NELLIE E. ABBOTT.

DELICATE COCOANUT LAYER CAKE.—One cupful sugar, 1 cupful flour, 1 teaspoonful baking powder, sift the three together, $\frac{1}{4}$ cup melted butter. Break into this 2 eggs (without beating), then fill rest of the cup up with milk. Mix altogether and beat well. Bake from twenty to thirty minutes in good oven.

Filling.—One cupful confectioner's sugar, 2 tablespoonfuls cocoa-nut. Add enough milk so as to spread nicely. This can be used as a loaf cake also.

When used as a loaf cake add any flavoring desired.

FLORENCE PERKINS WILLIAMS.

DELICATE CAKE.—Two cupfuls sugar, 1 cupful butter, 3 eggs, 1 cupful milk, 1 teaspoonful vanilla or lemon, $1\frac{1}{4}$ cupfuls pastry flour, $1\frac{1}{2}$ cupfuls reliable prepared flour. Bake in a moderate oven.

CAROLINE M. DOHERTY.

DELICATE CAKE.—One cupful of sugar, $\frac{1}{2}$ cupful of butter, whites of 4 eggs, 2 cupfuls of flour, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda, 1 cupful of milk, 1 teaspoonful almond.

MRS. CHARLES F. THOMPSON.

ICE CREAM CAKE.—One-half cupful butter, 2 cupfuls sugar, 1 cupful milk, 3 cups flour, 4 teaspoonfuls baking powder, whites of 4 eggs, 1 teaspoonful vanilla.

MRS. ROWE.

DELICIOUS CAKE.—One cupful sugar, $\frac{1}{2}$ cupful melted butter, 2 eggs, yolks and whites beaten separately, $\frac{1}{2}$ cupful milk, $1\frac{1}{2}$ cupfuls flour, 1 heaping teaspoonful baking powder.

MRS. WILLIAM D. PARKER.

DATE CAKE.—One cupful brown sugar, 1 cupful sour milk, $\frac{1}{2}$ cupful butter, 2 cupfuls flour (salt), $\frac{1}{2}$ teaspoonful cloves, 1 teaspoonful soda, $\frac{1}{2}$ pound of dates cut up fine and rubbed in flour.

NELLIE E. ABBOTT.

FAMILY WEDDING CAKE.—Three-quarters pound butter, 1 pint molasses, 6 eggs, 1 pound currants, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ pound raisins, 1 ground nutmeg, 1 teaspoonful saleratus, tablespoonful of allspice, tablespoonful of cloves, tablespoonful of cinnamon, 1 cupful of brandy or cider, or lemon juice, 3 even cupfuls of pastry flour measured before sifting. Cream butter, add molasses (heated), eggs beaten thoroughly (whites and yolks separately and then together), then the remaining ingredients in order given. Bake two hours in slow oven.

This receipt makes two deep loaves, will keep a long time. Has been in our family for sixty years.

MILLIE C. H. MOOERS.

FRUIT CAKE.—One cupful butter, 1 cupful molasses, $1\frac{1}{2}$ cupful sugar, 1 cupful milk, 3 cupfuls flour, 3 eggs, 1 pound raisins, 1 pound currants, $\frac{1}{4}$ pound citron, 1 teaspoonful of all kinds of spices; 1 teaspoonful soda, 1 nutmeg. This makes two loaves. LIDA ENDERLE.

FRUIT CAKE (Original).—One cupful dried apple soaked and chopped fine, 1 cupful raisins, 1 cupful sugar, 1 cupful salt pork chopped very fine, 1 cupful strong coffee. Cook 1 cupful molasses with the apple until it is well dried away. Pour the hot coffee over the pork, then add the apple, sugar and raisins. Then add 2 eggs beaten thoroughly; 1 teaspoonful soda, and 1 of each kind of spice. Add 3 cupfuls pastry flour. Bake slowly for one hour. LAURA E. GREENE.

FUDGE CAKE.—One-half cupful butter, 2 squares chocolate, melted together; 1 cupful sugar, yolks of 2 eggs, 1 cupful pastry flour, $\frac{1}{2}$ cupful milk, 1 teaspoonful baking powder (rounding). Beat in whites of 2 eggs (whites well beaten), 1 teaspoonful vanilla, salt, $\frac{1}{2}$ cupful walnuts if desired. ELIZABETH M. HILL.

GOLDEN CAKE.—One-half cupful butter, 2 cupfuls sugar, 4 eggs, 1 cupful milk, $3\frac{1}{2}$ cupfuls flour, 5 teaspoonfuls baking powder. This makes two loaves. MRS. ROWE.

GOLDEN SPICE CAKE.—One-half cupful of butter, $\frac{1}{2}$ cupful brown sugar, 1 egg, yolks of 4 eggs, $\frac{1}{2}$ cupful of molasses, $\frac{1}{2}$ cupful milk, $2\frac{1}{4}$ cupfuls flour, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful soda, $\frac{1}{2}$ teaspoonful clove, $\frac{1}{4}$ teaspoonful grated nutmeg, few grains cayenne, few gratings lemon rind.

Cream butter, add sugar gradually, egg and yolks of eggs, well beaten; molasses, milk, flour, mixed and sifted with spices, cayenne and lemon rind. Bake in a moderate oven one hour and cover with White Mountain Cream, which is made by boiling 1 cupful of granulated sugar with $\frac{1}{2}$ of a cupful of boiling water until it threads. Then pour on the stiffly beaten white of an egg and beat until it can be spread without running. Flavor with 1 teaspoonful vanilla extract or $\frac{1}{2}$ tablespoonful of lemon juice. EMILY H. GOSSELIN.

HARRISON CAKE.—One-half cupful butter, 1 cupful sugar, $\frac{1}{2}$ cupful molasses, 1 cupful sour milk, 1 cupful raisins, 3 cupfuls pastry flour, $\frac{1}{2}$ teaspoonful soda, 1 egg, beaten light, citron cut in small pieces, 1 teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful clove, $\frac{1}{4}$ teaspoonful nutmeg.

Cream butter, add sugar and other ingredients in order given. Bake in moderate oven. This makes two loaves.

KATHERINE W. BAXTER.

LIGHTENING CAKE.—One cupful of pastry flour, 2 even teaspoonfuls of cream of tartar, 1 teaspoonful soda, sift twice, add 1 cupful of sugar. Melt $\frac{1}{2}$ cupful of butter, add 2 unbeaten eggs and fill cup with milk, add this to flour and sugar. One teaspoonful of vanilla, beat five minutes. CAROLINE L. KNOX.

MARBLE CAKE. Light Part.—One-half cupful butter, $1\frac{1}{2}$ cupfuls sugar, 1 cupful sweet milk, $2\frac{1}{2}$ cupfuls flour, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful cream of tartar, whites of 4 eggs last.

Dark Part.—One-half cupful butter, 1 cupful sugar, 1 cupful molasses, 1 cup milk, $2\frac{1}{2}$ cupfuls flour, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful cream of tartar, yolks of 4 eggs. All kinds of spices.

GRACE E. BOLTON.

MARSHMALLOW CAKE. (Makes three layers).—Cream together $1\frac{3}{4}$ cupfuls sugar, $\frac{1}{2}$ cupful (generous) butter. Add beaten whites of 5 eggs. Add together 1 cupful cold milk or water, 3 level cupfuls flour, 2 level teaspoonfuls baking powder, 1 teaspoonful vanilla.

Frosting and Filling.—One-half pint sugar and enough cold water to dissolve sugar. Cook without stirring until syrup threads; pour while boiling on beaten whites of 2 eggs. Marshmallows in small pieces are stirred in at once while hot. Other marshmallows (halves or whole) are put on the top of the cake. MRS. J. BABCOCK, JR.

NO EGG CAKE.—One cupful sour milk, 1 cupful raisins, $\frac{1}{2}$ cupful shortening, 1 cupful sugar, 2 cupfuls bread flour, 1 teaspoonful soda, salt and spice. C. E. CARTER.

POUND CAKE.—Four eggs, 1 cupful sugar, $\frac{3}{4}$ cupful butter, $\frac{1}{2}$ cupful pastry flour, $\frac{1}{2}$ cupful reliable flour.

Cream the butter and sugar together until very light, add the eggs, 1 at a time, then the flour, beat well together and bake in a moderate oven. MARY E. CARLTON.

RELIABLE FLOUR CAKE.—One cupful sugar, $\frac{1}{2}$ cupful butter, $1\frac{1}{2}$ cupful reliable flour after sifted, cream together. 1 teaspoonful vanilla extract. Break 2 eggs in cup, fill with milk. Beat five minutes.

ALICE HATHAWAY.

HOT WATER SPONGE CAKE.—One cupful sugar, 2 eggs well-beaten, 1 teaspoonful baking powder sifted with 1 cupful pastry flour, pinch salt, 1 teaspoonful lemon, $\frac{1}{2}$ cupful boiling water. Bake slowly.

MRS. H. F. ELDEN.

HOT MILK SPONGE CAKE.—Break 4 eggs in dish, in one side of which you have put 2 cupfuls sugar. With egg-beater beat eggs and gradually beat in sugar. Then add 1 heaping cupful flour, and beat with spoon. Sift 2 teaspoonfuls baking powder with another heaping cupful of flour, add to above and beat again. Then add 1 cupful boiling milk. Bake thirty or forty minutes in moderate oven. Put in any flavor desired. MRS. J. BABCOCK, JR.

SPONGE CAKE.—Separate 4 eggs, beat yolks until thick, add $\frac{3}{4}$ of a cupful of sugar and continue beating. Beat whites of eggs stiff and add to above mixture. Sift $\frac{1}{2}$ cupful Swedish potato flour, $\frac{1}{2}$ teaspoonful salt and 1 large teaspoonful of baking powder two or three times and beat into mixture with 1 teaspoonful vanilla. Bake forty minutes in a moderate oven. MINNA W. HARLOW.

WHITE CAKE.—One cupful sugar, 1 cupful milk (scant), $\frac{1}{2}$ cupful butter, 1 egg, 2 cupfuls flour, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda, or 2 teaspoonfuls baking powder. LIDA ENDERLE.

WHITE CAKE.—Into the stiffly beaten whites of 2 eggs beat 1 teaspoonful of cream of tartar, add $1\frac{1}{2}$ cupfuls of sugar, beat well. Add $1\frac{1}{2}$ cupful creamed butter, add alternately 1 cupful of milk and $2\frac{3}{4}$ cupfuls of twice sifted flour, pinch of salt, 1 teaspoonful lemon, and $\frac{1}{2}$ teaspoonful saleratus, dissolved in 1 teaspoonful boiling water. White frosting.
CAROLINE L. KNOX.

TEDDY'S ORIGINAL CORNSTARCH CAKE.—Mix together 1 cupful sugar, butter size of an egg, 1 egg, a part of $\frac{1}{2}$ cupful milk, a part of 1 cupful pastry flour into which has been added 1 teaspoonful baking powder, pinch salt and $\frac{1}{2}$ cupful cornstarch, then add another egg, the rest of the milk and flour.
MRS. H. F. ELDEN.

CHOCOLATE FILLING.—Four eggs (whites), 8 tablespoonfuls powdered sugar, $\frac{1}{2}$ cake of Baker's sweetened chocolate. Beat whites stiff and add sugar and grated chocolate gradually. Fill when cake is cool and dry in oven.
GERTRUDE ELLSWORTH.

BOILED FROSTING.—One cupful granulated sugar, $\frac{1}{2}$ cupful cold water. Boil together six minutes without stirring. Be sure it *boils* six minutes. Have white of 1 egg beaten stiff and pour on slowly. Beat until it thickens. Flavor with any flavoring.
FLORENCE PERKINS WILLIAMS.

SOUR CREAM FROSTING.—One cupful sugar, 1 cupful sour cream, 1 teaspoonful vanilla. Boil sugar and cream together for ten minutes or until the mixture forms a soft ball when dropped in cold water. Remove from fire and stir until stiff enough to stay on the cake. Add the vanilla when cool.
ANNIE TINKER SMITH.

CARAMEL LAYER CAKE.—One-quarter cupful of butter, $1\frac{1}{2}$ cupfuls of flour, 1 cupful of sugar, 1 teaspoonful baking powder, $\frac{1}{2}$ cupful of milk, grated nutmeg. Bake cake in two layers and spread filling between and on top.

Filling.—Boil 1 cupful of brown sugar with $\frac{1}{2}$ of a cupful of boiling water until it forms a soft ball, then stir it into the stiffly beaten white of 1 egg and add a teaspoonful of vanilla. Beat until stiff enough to spread without running. Chopped walnuts sprinkled on top are an improvement.
EMILY H. GOSSELIN.

CHOCOLATE PIE.—One and one-half cupfuls sugar, 1 teaspoonful butter, yolks of 3 eggs, 1 cupful sweet milk, 2 cupfuls flour, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda.

MIXTURE FOR FILLING.—Whites of 3 eggs beaten stiff, add $1\frac{1}{2}$ cupfuls sugar, 3 tablespoonfuls grated chocolate, 1 teaspoonful lemon or vanilla. Beat all together and spread between layers while the cake is hot.
MRS. PAUL A. BABCOCK.

CREAM PIE.—One egg, 1 cupful sugar, with butter the size of an egg well rubbed into it; $\frac{1}{2}$ cupful milk in which dissolve $\frac{1}{2}$ teaspoonful soda, $1\frac{1}{2}$ cupfuls flour, into which 1 teaspoonful cream of tartar has been well sifted; a little salt. Bake in three tins.

Filling for the Above.—One egg; $\frac{1}{2}$ cupful sugar; $\frac{1}{4}$ cupful flour, wet flour with a little milk, stir into 1 cupful of hot milk, then add sugar and a little salt. Stir until thick and smooth. Flavor to suit taste.

LAURA E. GREENE.

MIDDLE LAYER FRUIT CAKE.—Two cupfuls sugar, $\frac{1}{2}$ cupful butter, 1 cupful sweet milk, $2\frac{1}{2}$ cupfuls flour, whites of 5 eggs, 3 teaspoonfuls baking powder.

For middle layer take 4 tablespoonfuls of the dough and add $\frac{1}{2}$ cupful molasses, $\frac{1}{2}$ cupful flour, $\frac{1}{2}$ teaspoonful baking powder, 1 cup currants, 1 cupful raisins, 1 teaspoonful cloves, 1 teaspoonful cinnamon, nutmeg.

ELLA H. MCGUIRE.

WASHINGTON PIE.—Two eggs, 1 cupful of sugar, 1 cupful of flour, 2 teaspoonfuls of baking powder, vanilla, $\frac{1}{2}$ cupful of hot milk in which butter size of a walnut has been melted. Mix in order given and bake in a quick oven.

Filling.—Wash and cut in small pieces 1 cupful of figs. Add 2 tablespoonfuls of sugar and simmer until soft. Mash with fork and spread between layers.

Frosting.—Boil 1 cupful of sugar and $\frac{1}{4}$ cupful of water until it threads. Add to beaten white of egg. Flavor.

MRS. SAM SHAW.

RIBBON CAKE.—Two cupfuls sugar, 3 eggs, $\frac{3}{4}$ cupful butter, 1 cupful sweet milk, 3 cupfuls flour, 2 teaspoonfuls cream of tartar, 1 of soda, dissolved in the milk; flavor to taste. Put half the above in two long tins and bake. To the remainder add 1 large cooking spoonful of molasses, 1 large cupful raisins, stoned and chopped, $\frac{1}{4}$ pound citron, sliced, 1 teaspoonful each cinnamon, clove, allspice and a little nutmeg, 1 egg, a large tablespoonful flour. Bake in tins same shape and size as the above. Put the sheets together while warm, alternately, with jelly between.

GRACE E. BOLTON.

GINGERBREAD, COOKIES AND DOUGHNUTS

“We can live without friends, we can live without books;
But civilized man cannot live without cooks.”

GINGERBREAD.—One cupful molasses, $\frac{1}{2}$ cupful sugar, $\frac{1}{2}$ cupful shortening (melted), 1 egg (put in whole), 1 cupful flour mixed and sifted with 1 teaspoonful soda, 1 teaspoonful cinnamon, 1 teaspoonful ginger, $\frac{1}{2}$ cupful milk. Bake slowly forty minutes.

KATHERINE W. BAXTER.

FAIRY GINGERBREAD.—One-half cupful of butter, 1 cupful of white sugar, $\frac{1}{2}$ cupful of milk, $1\frac{1}{2}$ cupfuls of bread flour, 2 teaspoonfuls of ginger. Cream the butter, add sugar gradually and milk very

slowly. Mix and sift flour and ginger and combine mixtures. Spread very thinly with a broad long bladed knife on a buttered inverted pan. Bake in moderate oven. Cut in squares before removing from pan. Watch carefully and turn pan frequently during baking.

MRS. L. W. SUMNER.

BANGOR BROWNIES.—One cupful butter, 1 cupful sugar, cream together; 2 squares chocolate (melted), $\frac{3}{4}$ cupful of walnut meats (chopped), 2 eggs well beaten, salt, $1\frac{1}{4}$ cupfuls flour, 1 teaspoonful cream of tartar, $\frac{1}{2}$ teaspoonful soda, 1 teaspoonful vanilla.

NELLIE E. ABBOTT.

GINGER COOKIES.—Two-thirds cupful of shortening, 1 cupful molasses, $\frac{1}{2}$ teaspoonful soda in $\frac{1}{2}$ cupful of coffee, $\frac{1}{2}$ teaspoonful of all kinds of spice, $\frac{1}{2}$ teaspoonful salt, sufficient flour to roll out on board.

MRS. ALMA RUSHTON MAXWELL.

MOLASSES COOKIES.—One cupful molasses, $\frac{1}{2}$ cupful butter, $2\frac{1}{2}$ cupfuls flour, 1 tablespoonful ginger, 1 tablespoonful soda, 2 tablespoonfuls warm milk, 1 teaspoonful salt.

Heat molasses to boiling point, add butter, ginger, soda dissolved in warm milk, salt and flour. Roll thin, cut and bake in moderate oven.

MRS. WHITNEY.

MOLASSES COOKIES.—One large cupful molasses, 1 large cupful lard, 1 small cupful sugar, 1 even tablespoonful soda, 4 tablespoonfuls hot water, 1 egg, ginger, salt. Flour to roll.

ELLA H. MCGUIRE.

GINGER PUFFS.—One-half cupful lard and butter mixed, 1 cupful sugar, 1 egg, 1 cupful molasses, $\frac{3}{4}$ cupful cold water, 1 teaspoonful soda, $\frac{1}{2}$ teaspoonful salt, 2 teaspoonfuls ground ginger, 4 cupfuls bread flour.

Beat the butter and sugar to a cream. Add the egg, then the molasses and water. Sift together flour, salt, ginger and soda. Add to the other ingredients and mix well. Drop in small spoonfuls a little distance apart on a greased baking tin and bake at once in a moderately hot oven.

MRS. GEORGE N. ROBINSON.

HERMIT COOKIES.—Three eggs, $1\frac{1}{2}$ cupfuls sugar, $\frac{3}{4}$ cupful sour milk, 1 teaspoonful soda, 1 cupful butter, $1\frac{1}{2}$ cupful raisins, $\frac{1}{2}$ teaspoonful nutmeg, $\frac{1}{4}$ teaspoonful clove. Flour enough to roll.

ALICE HATHAWAY.

JUMBLES.—One and one-half cupfuls of sugar, $\frac{3}{4}$ of a cupful of butter, 3 eggs, 3 tablespoonfuls sweet milk, $\frac{1}{2}$ teaspoonful soda and 1 of cream of tartar. Mix with sufficient flour to roll. Roll and sprinkle with sugar and a little mace.

MRS. CHARLES F. THOMPSON.

NUT BARS.—Two eggs slightly beaten, 1 cup brown sugar, $\frac{1}{2}$ cupful flour, $\frac{1}{4}$ pound nut meats chopped (pecans preferred), pinch salt, $\frac{1}{4}$ teaspoonful baking powder. Mix well adding nuts last. Bake in lady finger tins.

ALICE M. GILMAN.

OATMEAL MACAROONS.—One-half cupful of sugar, 1 tablespoonful of butter, 1 teaspoonful of vanilla, 1 teaspoonful of baking powder, 1 egg, $1\frac{1}{4}$ cupfuls of uncooked rolled oats. Bake in buttered tin, allowing $\frac{1}{2}$ teaspoonful of mixture for each macaroon.

BEULAH G. HOLLIDGE.

OATMEAL COOKIES.—One cupful shortening, $\frac{1}{2}$ cupful sugar, $1\frac{1}{2}$ cupfuls oatmeal, 1 egg, $1\frac{1}{2}$ cupfuls white flour, 1 level teaspoonful soda in 1 tablespoonful milk, $\frac{1}{2}$ teaspoonful cinnamon, $\frac{1}{2}$ teaspoonful cloves, $\frac{1}{2}$ teaspoonful of salt.

ALMA RUSHTON MAXWELL.

PEANUT COOKIES.—One-quarter of a cupful of butter, $\frac{1}{2}$ of a cupful of sugar, $\frac{3}{4}$ of a cup of pounded peanuts, 1 egg well beaten, a pinch of salt, 2 tablespoonfuls of milk, 1 cup of flour, 2 teaspoonfuls baking powder. Drop on a buttered tin, the size of a quarter, far apart.

NELLIE E. ABBOTT.

SUGAR COOKIES.—One cupful of sugar, 1 cupful of butter, 1 egg, 3 tablespoonfuls of butter milk, $\frac{1}{2}$ teaspoonful of soda. Mix quite hard.

MRS. CHARLES F. THOMPSON.

FILLED COOKIES.—One cupful of sugar, $\frac{1}{2}$ cupful of part lard and butter, 1 egg, $\frac{1}{2}$ cup of milk, $2\frac{1}{2}$ cupfuls flour, 2 teaspoonfuls of cream of tartar, 1 teaspoonful of soda, 1 teaspoonful of vanilla.

Filling.—One cupful of chopped raisins, $\frac{1}{2}$ cupful of sugar, $\frac{1}{2}$ cupful of water, 1 teaspoonful of flour. Cook until thick.

FANNIE F. HOXIE.

BOSTON FRUIT WAFERS.—Three-quarters cupful of sugar, $\frac{1}{2}$ cupful of butter, 2 eggs, 1 tablespoonful of water, $\frac{1}{2}$ teaspoonful of soda, 1 teaspoonful of cream of tartar, $\frac{1}{4}$ teaspoonful of nutmeg, $\frac{1}{2}$ teaspoonful of cinnamon, $1\frac{1}{2}$ cupfuls of flour, $\frac{1}{4}$ cupful of raisins, $\frac{1}{4}$ cupful of currants, $\frac{3}{4}$ cupful of walnuts.

Mix altogether and drop from teaspoon into pan, and bake twenty minutes in moderate oven.

MRS. MARY E. J. SMITH.

VANILLA WAFERS.—One cupful sugar, $\frac{3}{4}$ cupful butter, 4 tablespoonfuls milk, 1 tablespoon vanilla, 1 egg, 1 scant teaspoonful soda, 2 scant teaspoonfuls cream of tartar.

Cream sugar and butter. Stir in the egg well beaten, add milk and vanilla. Beat well. Then stir in enough flour (with soda and cream of taratar added), to roll out well. Bake in a quick oven.

ELIZABETH M. HILL.

DOUGHNUTS.—Three-quarters cupful granulated sugar, 1 tablespoonful melted butter, 2 eggs, 1 cupful sour milk, 1 scant teaspoonful soda, $\frac{1}{2}$ teaspoonful salt, 1 big teaspoonful baking powder.

Flavor with nutmeg and mix with enough bread flour to handle very soft, fry and roll in sugar.

MINNA W. HARLOW.

DOUGHNUTS.—Two tablespoonfuls melted butter, 1 cupful sugar. Beat in 2 eggs with egg beater. Add 1 cupful milk, 3 cupfuls flour, 3 level teaspoonfuls baking powder, salt, vanilla, $\frac{1}{2}$ nutmeg, grated. Roll out at once and cut. This makes thirty-five doughnuts.

CAROLINE M. DOHERTY.

DOUGHNUTS.—Two eggs, 1 cupful of sugar, 1 tablespoonful of lard, 1 cupful of sour milk, a teaspoonful of soda, a little salt and nutmeg. Flour to roll.
MRS. CHARLES F. THOMPSON.

GERMAN DOUGHNUTS.—Yolks of 4 eggs, 1 tablespoonful sugar, 2 cupfuls milk, $\frac{1}{2}$ cupful butter, $\frac{1}{2}$ yeast cake (dissolved).

Beat all together, and stir into this 1 quart of sifted bread flour, beat very light, let this mixture rise light, cut down, roll out $\frac{1}{2}$ inch thick, cut in rings or strips and let rise again until double in size. Drop in deep fat, brown nicely and sprinkle with powdered sugar, serve fresh with coffee.
C. E. BARNES.

CANDY.

“A Wilderness of Sweets.”

BUTTER SCOTCH. (*à la Parker.*)—One cupful Karo corn syrup, $\frac{1}{2}$ cupful butter, 1 cupful granulated sugar, 1 teaspoonful vinegar, $\frac{1}{2}$ teaspoonful vanilla.

Boil well, till brittle when dropped in ice water.

MRS. WILLIAM D. PARKER.

CHOCOLATE CANDY.—Two cupfuls granulated sugar, 1 cupful milk. Boil five minutes. Add 4 squares chocolate, grated, and small piece of butter and boil eight minutes.

Take off the stove and add 1 teaspoonful vanilla then beat all as you would eggs, until creamy. Put in English walnuts, pour on buttered pan. When cold cut in squares.
ADA ENDERLE.

FUDGE.—Two cupfuls granulated sugar, $\frac{3}{4}$ cupfuls milk, 7 teaspoonfuls (heaping) cocoa, butter size of egg, pinch of salt. Boil five minutes, then put in 1 teaspoonful vanilla and beat until creamy.

LIDA ENDERLE.

DIVINITY FUDGE.—Mix 2 cupfuls granulated sugar, $\frac{1}{2}$ cupful boiling water, $\frac{1}{4}$ cupful of Karo. Bring to a boiling point and let boil until a soft ball may be formed. Remove from the stove and add 1 teaspoonful of vanilla and 1 cupful of walnut meats. Beat until mixture begins to thicken. Then pour on the stiffly beaten whites of 2 eggs and continue beating until stiff enough to drop by spoonful on buttered paper and hold its shape.
EMILY H. GOSSELIN.

FIG FUDGE FROSTED.—Four cupfuls of brown sugar, 1 teaspoonful of salt, 1 tablespoonful of butter, 2 teaspoonfuls of vanilla, 1 cupful of milk, 2 cupfuls of figs.

Boil sugar, salt, butter and milk together until it forms a soft ball in water, beat until it begins to thicken, then add figs chopped fine and vanilla. Pour in pans and when hard frost with the following: One and one-half cupfuls of sugar, $\frac{1}{2}$ cupful of water. Boil together until it will harden a little in water, pour into the beaten white of 1 egg and beat until thick, then pour on fudge. MRS. MARY E. J. SMITH.

WALNUT FUDGE.—Two cupfuls sugar, 2 squares of chocolate, 1 cupful of walnut meats, $\frac{1}{2}$ cupful of milk, large piece of butter, $\frac{1}{2}$ teaspoonful vanilla.

RUTH ABBOTT.

MINT PASTE.—One-half package of pulverized gelatine, $\frac{1}{2}$ cupful of cold water. Let stand a few minutes, then add $\frac{1}{2}$ cupful of hot water and 2 cupfuls of sugar. Boil twenty minutes, skim and add 1 teaspoonful peppermint extract, and a tiny bit of green coloring. Pour in pan and let stand over night. Cut in squares and roll in powdered sugar and cornstarch.

MRS. MARY E. J. SMITH.

ORANGE DROPS.—Grate the rind of 1 orange and squeeze the juice, taking care to reject the seeds. Add to this a pinch of tartaric acid, then stir in confectioner's sugar until it is stiff enough to form into small balls the size of small marbles.

ALICE M. INGERSOLL.

ORANGE-NUT CANDY.—One cupful granulated sugar, 1 cupful confectioner's sugar, $\frac{1}{2}$ cupful milk, juice of 1 orange, $\frac{1}{2}$ cupful walnuts. Boil until it forms a ball in cold water. Beat five minutes. Pour into a buttered pan to cool.

ELIZABETH WILLIAMS McVICAR.

CREAM PEPPERMINTS.—One cupful granulated sugar, 4 tablespoonfuls of water. Boil slowly about three minutes. Take from fire and add 1 cupful of confectioner's sugar, free from lumps, and stir well. Add 3 drops oil of peppermint or 1 teaspoonful of the extract. Drop quickly from a teaspoon on waxed paper.

MRS. MARY E. J. SMITH.

BAKED CANDY.—Beat the white of 1 egg stiff. Add 1 cupful of brown sugar and 1 cupful of chopped nuts. Mix well and bake in a buttered pan, in moderate oven, twenty minutes.

MRS. HENRY E. SHELDON.

SEA FOAM CANDY.—Put 3 cupfuls of light brown sugar, a cupful of water and a tablespoonful of vinegar into a saucepan and boil until it forms a hard ball in water. Pour into the stiffly beaten whites of 2 eggs, beating constantly until the mixture will hold its shape. Then add a teaspoonful of vanilla and a cupful of walnut, or pecan nut meats cut into pieces.

Drop in small rough-shaped piles on paraffin paper.

MRS. MARY E. J. SMITH.

SUGARED POPPED CORN.—Put 2 tablespoonfuls of butter in a saucepan and when melted add 2 cupfuls of brown sugar and $\frac{1}{2}$ cupful of water. Bring to boiling point and let boil sixteen minutes. Pour slowly while stirring constantly over 2 quarts of popped corn.

RUTH ABBOTT.

THE CHAFING DISH.

"As we journey thro' life
Let us live by the way."

CHICKEN À LA CRÊME.—Make a white sauce, add 1½ cupfuls chicken meat cut in cubes, ½ cupful mushrooms cut in slices and 1 red pepper finely chopped. Add more seasoning if required and serve on hot toast.

Turkey, veal, lamb, or game, may be used in this way.

RUTH ABBOTT.

ENGLISH MONKEY.—One cupful bread crumbs soaked in 1 cupful of milk fifteen minutes, 1 tablespoonful butter, in which melt ½ cup of cheese. Add the bread and milk and let come to a boil and then add 1 egg slightly beaten and ½ teaspoonful salt and a little cayenne pepper.

MRS. BURBANK.

SHRIMP À LA NEWBURG.—One can shrimp, 1 tablespoonful flour, yolks of 2 eggs, 4 tablespoonfuls sherry, salt and pepper. Pick over shrimp carefully, taking out intestines. Melt butter, add flour and stir until smooth. Add cream and shrimp. Stir very gently until heated. Then add beaten yolks of eggs gradually stirring all the time. As soon as eggs are added season with wine, salt and pepper. Serve. Do not stir fish hard as this makes it stringy and pasty.

RUTH ABBOTT.

CREAMED SHRIMP.—One-half pint cream, 1 pint milk, 1 can shrimp, butter size of an egg, pepper, salt and parsley. Thicken with cornstarch.

ELLA H. MCGUIRE.

BUTTERED TOMATOES.—Melt ½ cupful butter. Sprinkle 6 sliced tomatoes with salt and pepper; put in chafing dish, cover and cook twenty minutes. Serve on toast.

FLORENCE PERKINS WILLIAMS.

PANNED OYSTERS WITH CELERY.—Put in the chafing dish 1 tablespoonful butter, 1 tablespoonful flour. When hot and well mixed add 1 cup of cream, salt and paprika and ½ a lemon. When hot add 1 pint of oysters picked over and drained. Cook until edges curl. Serve on hot toast with a teaspoonful of chopped celery at the side.

LILLIAN BEARCE.

BEEF RECHAUFFÉ.—Put 1 rounded tablespoonful butter in chafing dish and cook in it 1 teaspoonful minced onion and 2 tablespoonfuls minced sweet green peppers. When partly cooked, add 1 sour apple chopped and 3 ripe tomatoes sliced. Let it cook covered about ten minutes, then add 2 cupfuls of any kind of cold meat cut in small pieces and well mixed and hot. Add salt and pepper if needed and serve on toast or Lyonnaise potatoes.

MARY E. CARLTON.

CHEESE FONDU.—One cupful of grated cheese, 1 cupful of bread crumbs, $\frac{1}{2}$ teaspoonful mustard, dash of cayenne, and a little salt.

Mix together then add 1 well-beaten egg and 1 cupful of milk. Serve with fish or as a vegetable.

MRS. SHAW.

MEXICAN OMELET.—Brown 1 large finely chopped onion in butter, add 1 quart cooked tomatoes, add pinch of soda, salt and paprika, 1 teaspoonful Worcestershire sauce. Boil slowly one-half hour, add 5 unbeaten eggs. Stir well until white of egg is cooked. Serve immediately on hot buttered toast.

CAROLINE L. KNOX.

MEXICAN EGGS.—One can tomatoes, little onion juice, 1 tablespoonful flour, 4 eggs, 2 tablespoonfuls butter, salt to taste.

Boil tomatoes and onion five minutes, add flour and eggs and butter just before serving. Serve on "Unedas."

MRS. ROWE.

PICKLES AND PRESERVES.

"Balmed and entreasured with full bags of spices."

MUSTARD PICKLES.—One quart each of small whole cucumbers, green tomatoes sliced, and small button onions; 1 large cauliflower divided in flowerets, and 4 green peppers cut fine. Make a brine of 4 quarts of water and 1 pint of salt; pour it over the mixture of vegetables and let it soak twenty-four hours. Heat just enough to scald it, and turn into a colander to drain. Mix 1 cupful of flour, 6 tablespoonfuls of ground mustard, 1 tablespoonful of tumeric, with enough cold vinegar to make a smooth paste. Then add 1 cupful of sugar and enough vinegar to make 2 quarts in all. Boil this mixture until it thickens and is smooth, stirring all the time. Then add the vegetables and cook till well heated throughout.

FANNIE F. HOXIE.

MUSTARD PICKLE.—Twenty-four medium-sized tomatoes or cucumbers, 1 quart small onions, 2 cauliflowers, 6 green peppers.

Cut up in small pieces, soak in salt and water over night. Scald in same water, drain and put into 3 quarts boiling vinegar, 2 cupfuls sugar, 4 teaspoonfuls celery seed, $\frac{1}{2}$ pound ground mustard, $\frac{3}{4}$ cupful flour and $\frac{1}{2}$ ounce of tumeric. Boil until soft or about fifteen minutes.

MARY E. CARLTON.

CHILI SAUCE.—One-half peck ripe tomatoes, 4 large onions, $\frac{1}{2}$ cup of salt, 4 green peppers, $1\frac{1}{2}$ cupfuls of sugar, $1\frac{1}{2}$ pints of vinegar, $\frac{1}{2}$ teaspoonful of cloves, $1\frac{1}{2}$ teaspoonful of ginger, $\frac{1}{2}$ teaspoonful of cinnamon, 1 teaspoonful of nutmeg.

Put tomatoes, onions and peppers through meat grinder, scald vinegar with sugar, add spices; then add vegetables and cook three hours, or longer if tomatoes are very watery.

BEULAH G. HOLLIDGE.

BALTIMORE PICKLE.—Two quarts ripe tomatoes, 2 quarts green tomatoes, 12 medium onions, 1 large cabbage, 3 red peppers.

Chop and salt over night. Add two quarts of vinegar, 1½ pounds sugar, ½ cupful of yellow mustard seed and 1 tablespoonful of celery seed. Boil till done.

C. E. CARTER.

PICCALILLY OR CHOWCHOW.—Chop 1 peck of green tomatoes, mix with them 1 cup of salt and set aside over night. In the morning drain in a bag, pressing out all the liquid. To the tomatoes add 1 dozen small onions, 1 small head of cabbage, ½ dozen green peppers and 1 head of celery chopped.

Put the ingredients into a porcelain kettle with 3 cupfuls of brown sugar, 1½ cupfuls of Slades pickling spice tied in several small bags, and 3 quarts of vinegar. Cook very slowly until the tomatoes are soft (six or eight hours), stirring often. Store in jars, removing the bags of spice, or not, as desired.

MISS E. M. KEEFE.

TOMATO KETCHUP.—One peck ripe tomatoes and 4 large onions sliced, cooked together and strained; 1 pint vinegar, 1½ cupfuls sugar, 2 heaping tablespoonfuls salt. Put in cloth bag, 2 tablespoonfuls cloves, ½ tablespoonful allspice, 4 tablespoonfuls cinnamon, small ¼ teaspoonful cayenne pepper. Boil until the ketchup gets thick and then bottle.

BARBARA R. FULLER.

SPICED CURRANTS.—Five pounds currants (pick from stem), 4 pounds sugar, 1 pint vinegar, 1 ounce each cloves, allspice and cinnamon (put spices in a bag).

Boil all together one hour. Should be quite thick.

MRS. S. W. KIRKLAND.

ORANGE MARMALADE.—One dozen oranges, 4 lemons, 10 pounds sugar.

Cut peel in very thin slices and soak in 4 quarts of water for thirty-six hours. Boil pulp and peel with water two hours. Add sugar and boil one hour — sometimes a little longer. Makes 11 pints.

GERTRUDE ELLSWORTH.

GRAPE FRUIT MARMALADE.—Shave 1 grape fruit, 1 orange and 1 lemon very thin, being careful that cores and seeds do not get in. Use both the pulp and peel. Measure the fruit and add 3 times the amount of water. Let it stand in an earthen bowl over night, the next morning boil twenty minutes. Let it stand another night and on the second morning add pint for pint of sugar and boil until it jellies.

BARBARA R. FULLER.

MINT JELLY.—Wash 3 quarts of green grapes and put on the fire with 3 pints of boiling water. Cook fifteen minutes breaking and mashing with a wooden spoon, turn into jelly bag and drain. Measure juice and return to fire adding 6 sprigs of bruised spearmint. Boil twenty minutes; skint, removing mint and for each cup of juice add a scant cup of sugar, which has been heated in the oven. Stir until it boils up. Remove any froth that rises and it is ready to pour into glasses. A bit of green coloring paste makes a delicate mint green.

C. E. CARTER.

VENISON JELLY.—Four quarts crabapples, 1 quart vinegar, 1 pint water, 4 ounces stick cinnamon, 4 ounces whole cloves.

Boil slowly until apples are soft. Strain through jelly bag. Measure and then work as with crabapple jelly.

KATHERINE W. BAXTER.

PICKLED LIME RELISH.—One dozen thin skinned pickled limes. Boil in fresh water until tender. Remove from fire and cool. Cut limes into quarters or eighths, removing all the seeds.

Make a syrup of $1\frac{1}{2}$ cupfuls vinegar, 2 cupfuls granulated sugar and pour over the limes. To be served as a relish with rarebit, cold meats, etc.

ALICE M. GILMAN.

LIME SWEETMEAT.—Twelve green tomatoes chopped fine. Take out seeds of 8 pickled limes and chop fine. To every pound of mixture add $\frac{3}{4}$ pounds of sugar. Boil moderately two hours. Seal with paraffin as you would jelly in jelly tumblers.

C. E. BARNES.

CRANBERRY CONSERVE.—Pick over and wash 1 quart cranberries, put in a kettle with $\frac{3}{4}$ cupful water and boil until skins break; then strain and add $\frac{3}{4}$ cupfuls water, $\frac{1}{4}$ pound seeded raisins, $\frac{1}{4}$ pound walnut meats broken in small pieces, 1 orange cut fine, $1\frac{1}{2}$ pounds sugar and boil twenty minutes.

MRS. HENRY E. SHELDON.

CHIPPED PEAR.—Eight pounds pears, 8 pounds sugar, 2 ounces ginger root, 1 tumbler of cold water.

Mix fruit and sugar together with juice and rind of 4 lemons. Chop ginger fine and add. Boil all two hours.

ADA ENDERLE.

PICKLED PEARS.—Peel the pears leaving the stems on. Boil together five minutes, 6 cloves, 1 piece stick cinnamon, 4 cupfuls brown sugar and 1 pint vinegar. Cook the pears and syrup until soft, cooking at one time enough for one jar. Pack fruit into jar, overflow jar with liquid and seal.

ELIZABETH WILLIAMS McVICAR.

GINGER PEARS.—Ten pounds pears, 4 pounds sugar (scant), 4 lemons, $\frac{1}{2}$ pound crystallized ginger. Cut pears in small pieces. Add sugar to pears, let stand over night. In morning cut lemons in small pieces. Cook slowly three hours. Careful not to burn.

ELIZABETH M. HILL.

CANNED STRING BEANS.—Take beans that have just been picked, wash and prepare them as for the table; fill your cans as full as possible. Then fill to overflowing with cold water; put on rubber and cover; put the wire on the top and boil in jar for three hours. Then snap other wire down and cool in water. When using in winter rinse well with cold water and boil in boiling water well salted for half an hour.

BARBARA R. FULLER.

MISCELLANEOUS.

"Gather up the fragments that nothing be lost."

SCALLOPED APPLE.—One cupful sugar, $\frac{1}{2}$ teaspoonful cinnamon, 2 tablespoonfuls lemon juice, grated rind 1 lemon, $\frac{1}{2}$ cupful butter, $1\frac{1}{2}$ cupfuls bread crumbs from centre of loaf, 4 cupfuls sliced apple, $\frac{1}{4}$ teaspoonful salt, $\frac{1}{2}$ cupful water.

Arrange crumbs and apples in layers in a buttered pudding dish, having crumbs on the top layer. Sprinkle each layer with sugar and cinnamon and dot with butter, add lemon juice, lemon rind and water, just before sprinkling on last layer. Bake in slow oven one hour.

FLORENCE PERKINS WILLIAMS.

BREAD SAUCE.—One pint milk, $\frac{1}{2}$ cupful fine bread crumbs, 2 table-spoons chopped onion, 1 tablespoonful butter, $\frac{1}{2}$ teaspoonful salt, $\frac{1}{2}$ saltspoonful pepper.

Boil the fine crumbs and onion in milk fifteen minutes, add butter, salt and pepper. Fry $\frac{1}{2}$ cupful of coarse bread crumbs in 1 tablespoonful of butter till brown.

Pour sauce over cold meat and sprinkle coarse crumbs over the whole.

MABEL L. BUCK.

CHEESE SANDWICHES.—Make sandwiches of bread and thinly sliced cheese, then fry in butter until the cheese is melted. Serve hot.

MRS. L. W. SUMNER.

NUT AND CHEESE SANDWICHES.—Mash some cream cheese, add chopped nuts and orange marmalade to taste. Spread on buttered slices of bread or roll.

MRS. ROWE.

CHEESE BALLS.—One square cream cheese, 2 tablespoonfuls chopped English walnuts, sprinkle a little salt over the nuts. Cut the cheese in pieces and roll in the nuts; shape them into balls (a cheese makes about 20). Put on ice and when ready to serve stick a wood toothpick in each one. (Club cheese makes nice cheese balls).

C. E. BARNES.

CHEESE PUDDING. (A pleasant supper dish).—Six slices toasted bread, 2 cupfuls milk, $\frac{1}{4}$ pound cheese (not too mild), pinch salt, 2 eggs, bits of butter, paprika (very little).

Put in buttered baking dish alternate layers of toast and cheese, adding a bit of salt and paprika, the toast at bottom of dish and cheese (grated) on top.

Add beaten eggs and milk and put bits of butter on top. Bake brown in quick oven until set in centre. Serve hot.

MRS. S. W. KIRKLAND.

CHEESE STRAWS.—One cupful grated cheese, pinch salt and cayenne, 2 tablespoonfuls melted butter, 3 tablespoonfuls water, flour to make soft dough.

Mix butter and cheese, add water, then flour. Mix with fork until stiff enough to separate from bowl. Lay on molding board dusted with flour, sift flour over it. Roll thin as pie crust, cut in strips one-quarter inch wide and bake in hot oven on paper. (Do not grease the paper.)

MRS. KIRKLAND.

NEIGHBORHOOD-CLUB PICNIC SANDWICHES.—One-half cupful butter, 2 cream cheeses, 1 tablespoonfuls cream, 3 tablespoonfuls salad dressing, $\frac{1}{2}$ teaspoonful paprika, $\frac{1}{2}$ teaspoonful salt, 1 bottle stuffed olives.

Cream butter, add cheese, beat well, then add salad dressing, salt, paprika and chopped olives. Just before serving spread on wheat crispies.

VINA B. PARSONS.

VERMICELLI AND TOMATO SAUCE.—Cook $\frac{1}{2}$ pound of vermicelli one-half hour in boiling salted water. Drain and add 1 can of Campbell's tomato soup. Put it in a buttered baking dish and sprinkle with grated cheese. Bake until brown on top.

EMILY H. GOSSELIN.

MACARONI AND CHEESE.—One-quarter package macaroni, 1 cupful milk, $\frac{1}{4}$ pound cheese (not too mild), 1 egg, small piece butter, salt.

Cook macaroni until soft, drain, place in buttered baking dish, a layer of macaroni then one of cheese (preferably grated), alternating (grated cheese on top). Add beaten egg, milk and pinch of salt, put bits of butter on top and bake until brown and set.

MRS. S. W. KIRKLAND.

ROOT BEER.—One bottle Hires Root Beer Extract, 1 yeast cake, 4 pounds fine granulated white sugar, 2 gallons cold water, 1 gallon of boiling water.

Pour gallon of boiling water over sugar, which should be placed in a large kettle (agate preferable) add extract, and stir until sugar is well dissolved, then add the cold water, and yeast cake dissolved in little warm water. Stir well and pour through a strainer into bottles or preserve jars — seal tight, set twenty-four hours in a warm (not hot) place — then remove to ice chest or a cold cellar — ready to serve.

MILLIE C. H. MOOERS.

GRAPE JUICE.—Simmer grapes, that have been stemmed and washed, till they are soft. Then put them in jelly bag and let them drain over night.

For every quart of juice add 1 cupful of sugar and boil four minutes. Bottle while hot.

LILLA S. PRATT.

SOUR MILK GRIDDLE CAKES.—Two and one-half cupfuls flour (bread), pinch of salt, $1\frac{1}{4}$ teaspoonfuls of soda, 2 cupfuls of sour milk, 2 tablespoonfuls of molasses, 1 egg.

Mix dry ingredients thoroughly, add sour milk, beaten egg and molasses. Have ready a hot griddle, well greased — dropping the mixture in it by spoonfuls — turning when full of bubbles and frying until brown on reverse side. Serve hot with butter and sugar or syrup.

MILLIE C. H. MOOERS.

APPLE FRITTERS.—One and one-third cupfuls flour, $\frac{1}{4}$ teaspoonful salt, 1 egg, 2 teaspoonfuls baking powder, $\frac{1}{2}$ cupful milk.

Mix and sift dry ingredients and add milk and well-beaten egg, gradually. Pare, core, and cut in slices 2 medium-sized apples and stir into batter. Drop by spoonfuls and fry in deep fat. Serve with maple syrup.

ANNIE TINKER SMITH.

SOAP.—Put 1 quart and 1 cupful of cold water in a large kettle, add 2 tablespoonfuls borax, 3 tablespoonfuls ammonia and 1 can potash. Let this remain two hours or until potash is dissolved.

Add slowly 5 pounds of grease which has been thoroughly clarified. Stir with wooden stick fifteen minutes. Line a large meat pan with a net cloth, pour into pan. Before the soap is entirely hard cut into squares. Do not remove from pan for twenty-four hours, and do not use for at least four weeks.

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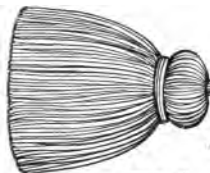
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